

DOMAINE PROTHEAU

Mercurey

2020

History

The Protheau family, originally from the Côte Chalonnaise, have been cultivating vines from father to son since 1720.

Grape variety

Chardonnay.

Origin

In the heart of the Côte Chalonnaise, Mercurey is one of the most important wine appellations of Burgundy.

Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels. The wine is aged for 8 to 10 months in oak barrels with regular stirring to gain depth and complexity.

Soil

Clay and limestone surface soil, deep lying marl. Ideal conditions for the production of Chardonnay.



Colour

Yellow in colour with green hues.



Nose

The nose is already open on citrus fruits, flowers and limestones notes.



Palate

The palate is mineral with a nice acidity which gives us a fresh wine with a lot of character and typicality.

Recommandations

Its freshness and finesse allow it to be enjoyed as an aperitif. It also pairs well with white meat and sauce. At the sea side, it will be perfect with a plate of shellfish (lobster, scallops) steamed or poached or noble fish just fried, grilled or steamed. Cheeses: Goat cheese, Beaufort Comté, Emmental...

Serving

10-12°C

Cellar potential

Drink within 3 years.



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