

DOMAINE PROTHEAU

Rully 1er Cru "Les Grésigny"

2019

History

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

Grape variety

Chardonnay

Origin

The village of Rully is situated in the Côtes Châlonnaise North West of Chalon-sur-Saône. The Climat "Les Grésigny" is located South of the village.

Vinification

Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels, 30% new oak. The wine is aged for 10 months in oak barrels with regular stirring to gain depth and complexity.

Soil

A subsoil of clay and limestone is covered by a very stony top soil.



Colour

Pale gold in colour.



Nose

A nose of citrus (grapefruit) and hazelnuts.



Palate

Silky, mineral and full of voluptuousness, this Rully Premier Cru has a very nice balance and a fresh finish, on exotic fruits.

Recommandations

Poultry in a beautiful creamy sauce.

Serving

10-12°C

Cellar potential

Drink within 4 years.



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