

DOMAINE PROTHEAU

Montagny 1er Cru "Les Bouchots" 2019

History

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

Grape variety

Chardonnay

Origin

At the southern tip of the Côte Chalonnaise, 4 villages (Buxy, Montagny-lès-Buxy, Jully-lès-Buxy and St. Vallerin) share the appellation Montagny, which produces only white wines.

Vinification

Traditionnal vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Alcoholic fermentation in oak barrels then the wine is ageing for 12 months in oak barrels.

Soil

An ideal soil for Chardonnay, consisting of limestone and marl.



Colour

Bright yellow in colour with green hues.



Nose

A complex and expressive nose of white flowers, underlined by some notes of lime.



Palate

The palate is ample, well-balanced with aromatic notes of citrus fruits and honeysuckle. A mineral and long finish.

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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