



# 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.

### Recommendations

Poultry in a beautiful creamy sauce.

### Serving

10-12°C

### Cellar potential

Drink within 4 years.



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