



PIERRE MAYEUL Côte de Nuits Villages 2017



Country

France

Region

Burgundy

Appellation

Corgoloin Village

Subregion

Côte de Nuits

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Pinot Noir

Alcohol Content

14%

Vine Age

40 years - average

Soil Type

Limestone

Climate

Continental

HISTORY

Pierre Mayeul is an artful association of three wine experts who are collectively passionate about Burgundy and have extensive experience with the wines of Burgundy. The partners are Ludivine Griveau, winemaker of the legendary Hospices de Beaune, who is also the Hospice's first female winemaker in the 160 year history of the Hospice making wine. Matthieu Bouchard of the Bouchard Pere et Fils family and Frederique Hirault. The trio worked together at Chateau de Corton where they were inspired to create a project together. Pierre Mayeul produces wines from their own vineyards as well as vineyards that they supervise.

VINIFICATION and MATURATION

Harvest began mid-September of 2017, having a warm spring and reasonably hot summer with rains in August leading into a windy September, providing a good sanitary state of the crop. Grapes are hand-picked, followed by a scrupulous sorting. Maceration is done with 100% destemmed grapes, in open vats for 3 weeks. Then, 'pigeages' and pumping over occurs to perfect a soft and calibrated extraction. Cold maceration occurs before fermentation lasting for 6 days in stainless steel vats. Then aged in French oak barrels on fine lees (20% new oak), Bottling takes place 16 months later without 'collage' and with a light filtration to preserve the wine's brightness.

TASTING NOTES

Beautiful and shiny black cherry color. Aromas of cherry, strawberry, blackberry and violet as well as a hint of cinnamon and cacao. The mid-palate has some sweetness, with a minty freshness. Long finish and a warm texture, in relation with the vintage.