



PIERRE MAYEUL Nuits Saint Georges Blanc 2017



Country

France

Region

Burgundy

Appellation

Nuits Saint Georges

Subregion

Côte de Nuits

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

80% Pinot Blanc,
20% Chardonnay

Alcohol Content

13.5%

Vine Age

45 - 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

Grapes are hand-harvested mid-September of 2017, experiencing a warm spring and reasonable hot summer. Berries are in a good sanitary state and concentrated as the maturity came in a very good dynamic along the Summer. Hand-picked, and whole clusters are placed in pneumatic press machine. Juices cool off before fermentation in stainless steel vats. Then the juice goes into 1 year-old French oak barrels on fine lees. Fermentation takes place slowly with very few 'batonnages' or interference to preserve freshness. Aged for 16 months then bottled with a light filtration to preserve the wine's brightness.

TASTING NOTES

Clear golden color with an intense nose displaying aromas of pineapple, mango and white peach. The oakiness brings some vanilla and fruit spread's scents. The attack is delicately simple and smooth. The finish is juicy and generous. It's a 'friend's wine'.

