



PIERRE MAYEUL Nuits Saint Georges 2017



Country

France

Region

Burgundy

Appellation

Nuits Saint Georges

Subregion

Côte de Nuits

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Pinot Noir

Alcohol Content

13.7%

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, maceration occurs for 3 weeks followed by pumping over and 'pigeage' to extract. Juices cool off before fermenting for 7 days in stainless steel vats. Then the juice goes into French oak barrels (20% new oak) 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

Bright ruby color with garnet tints. Intense and precise nose with red fruits scents, like strawberry and cassis. Some underbrush and a discreet oakyness with sweet notes of coriander. The attack is fruity, with a nice acidity. Mid-palate reveals full-bodied tannins which are well extracted and a quite juicy finish.