



PIERRE MAYEUL Beaune Premier Cru “Les Sizies” 2018

**Country**

France

Region

Burgundy

Appellation

Beaune 1ercru -Climat Les Sizies

Subregion

Côte de Beaune

Winemaker

Ludivine Griveau, Matthieu Bouchard
Frederic Hirault

Varietal Blend

100% Pinot Noir

Alcohol Content

14.5%

Vine Age

60 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 is done manually in September 2018, grapes are hand-picked followed by a scrupulous sorting. Tasting the berries is useful to determine the optimum ripeness. Maceration for 3 weeks with 100% destemmed grapes. Then, pumping over and 'pigeages,' resulting in a perfect soft and calibrated extraction. Cold maceration occurs before fermented for 8 days. Aged in only French oak barrels (30% new oak), for around 14 months. Bottling takes place without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

Full-bodied, and shiny ruby in color. The nose has roasted notes with hints of figs, strawberries, chocolate and bitter cacao. The acidulous note of the mid-palate completes a fresh perception and the enveloping tannins. A balanced finish ensures a complete wine that displays finesse, robustness, and just the right amount of fruit.

