



PIERRE MAYEUL Clos Vougeot Grand Cru 2018

**Country**

France

Region

Burgundy

Appellation

Clos-Vougeot Grand Cru

Subregion

Côte de Nuits

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Pinot Noir

Alcohol Content

12%

Vine Age

45 to 50 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 September of 2018, having perfect weather. Grapes are hand-picked, followed by a scrupulous sorting. Tasting the berries was very useful to determine the optimum ripeness. 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. Fermented in stainless steel vats and aged in French oak barrels on fine lees, Bottling takes place without 'collage' and with a light filtration to preserve the wine's brightness.

TASTING NOTES

Dark cherry in color with a complex nose displaying ripe fruit notes. Raspberry, plum, along with a nice toasted oakyness. Intense and racy due to full-bodied tannins and good level of acidity. In this warm vintage, the aromatic profile is completed with spicy flavors. Great ageing potential, with a nice persistence and some brightness of roses and raspberries.