



## PIERRE MAYEUL Gevrey Chambertin 2018



### Country

France

### Region

Burgundy

### Appellation

Gevrey-Chambertin

### Subregion

Côte de Nuits

### Winemaker

Ludivine Griveau, Matthieu Bouchard,  
Frederic Hirault

### Varietal Blend

100% Pinot Noir

### Alcohol Content

15%

### Vine Age

35 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. 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 8 days in stainless steel vats. There are daily tasting to follow up extraction and the profile of the tannins. Then aged in French oak barrels on fine lees (20% new oak), Bottling takes place 18 months later without 'collage' and with a light filtration to preserve the wine's brightness.

### TASTING NOTES

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