



## PIERRE MAYEUL Givry 2018



### Country

France

### Region

Burgundy

### Appellation

Givry

### Subregion

Côte Chalonnaise

### Winemaker

Ludivine Griveau, Matthieu Bouchard,  
Frederic Hirault

### Varietal Blend

100% Pinot Noir

### Alcohol Content

15%

### Vine Age

40 - 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 September of 2018, having perfect weather. Grapes are hand-picked, undergo maceration with 100% destemmed grapes in open vats for 3 weeks. Then, 'pigeages' and pumping over to perfect a soft and calibrated extraction. Cold maceration occurs before fermentation lasting for 8 days in stainless steel vats. There are daily tastings 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

Nice dark ruby color. Concentrated nose and very aromatic. It shows black cherry, violet, toasted bread and cinamon. From the attack, it reveals tannins that are well present but ripe. The mid-palate is juicy and fleshy. Tannins are elegant and the persistence is long.

