



PIERRE MAYEUL Mersault 2018

**Country**

France

Region

Burgundy

Appellation

Mersault

Subregion

Côte de Beaune

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Chardonnay

Alcohol Content

13.7%

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 took place early September, having perfect weather all plant-cycle long. Grapes had a golden color, which showed a perfect level of ripeness. Hand-harvested, whole cluster are placed in a pneumatic press machine. The juice gently settled down at a cool temperature before being directly put in 1 year-old French oak barrels. Slow fermentation with regular 'batonnage' of the lees, aged for 15 months. Bottling is taking place without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

Golden shiny in color. Intense and precise nose with pear, peach and white flower aromas, and a touch of grilled hazelnuts and oak. The wine opens up with a feeling of softness mixed with citrus. The attack is full and energetic. Finish has a fleshy and round texture, which is common in Meursault.

