



PIERRE MAYEUL Nuits Saint Georges 1^{er} Cru Les Cailles 2018



Country

France

Region

Burgundy

Appellation

Nuits Saint Georges

Subregion

Côte de Nuits

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Pinot Noir

Alcohol Content

13.5%

Vine Age

45 - 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

Grapes harvested September of 2018 and hand-picked from Nuits Saint Georges 1^{er} cru Les Cailles, south of Nuits-Saint-Georges, mid-slope, only 3,81 Ha in total. Berries are in a good sanitary state and concentrated as the maturity came in a very good dynamic along the Summer. The maceration lasted 3 weeks, followed by pumping over and pigeages to extract ripe and silky tannins. Juice cools down before fermenting in stainless steel vats for 8 days. Aged in French oak barrels (30% new oak) on lees for 18 months and bottling takes place without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

Shiny with a dark sherry tint, the nose is intense and straightforward, notes of black fruits, liquorice. Red fruits like strawberry, blueberry soon follow and a discreet vanilla flavor. The attack is supple, tannins are ripe, notes of pepper and spices enhance a nice and natural acidity. Nice freshness with an elegant texture.

