



PIERRE MAYEUL Nuits Saint Georges Blanc 2018



Country

France

Region

Burgundy

Appellation

Nuits Saint Georges

Subregion

Côte de Nuits

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

80% Pinot Blanc,
20% Chardonnay

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 are hand-harvested September of 2018, experiencing perfect weather all plant-cycle long. Whole bunches are gently pressed using a pneumatic press-machine. Juice settles down at cold temperature then transferred to stainless steel vats for fermentation, before transferred into 1 year old French oak barrels. Wine is aged on fine lees for 18 months. Bottling occurs without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

Clear golden in color with a nose that is straightforward and precise with fresh honey, roasted pineapple and gingerbread scents. The oakyness is discreet with notes of figs and brioche. Like the 2017, a touch of 'biscuit' in the mouth. The attack is round, with few acidity and juicy.

