



PIERRE MAYEUL Volnay 2018



Country

France

Region

Burgundy

Appellation

Volnay

Subregion

Côte de Beaune

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Pinot Noir

Alcohol Content

14%

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 is done manually and began September of 2018, followed by a scrupulous sorting. Tasting the berries was very useful to determine the optimum ripeness. Maceration is done with 100% destemmed grapes in stainless-steel tanks for 3 weeks. Then, 'pigeages' and pumping-over take place to perfect a soft and calibrated extraction. Juices cool down before fermentation for 8 days. Aged in French oak barrelson fine 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

Nice shiny, ruby red color. Nose is subtle, elegant and very flowery. Aromas of violet, peony, and fresh roses. The oakyness brings some freshness in this warm vintage with mocha and spicy notes. The wine shows a lot of finesse right from the attack. Mid-palate is round and full-bodied tannins take over. Finish is long with just the right amount of fruitiness and generous texture.

