



## PIERRE MAYEUL Batard Montrachet 2019



### Country

France

### Region

Burgundy

### Appellation

Batard-Montrachet Grand Cru

### Subregion

Côte de Beaune - Chassagne Montrachet

### Winemaker

Ludivine Griveau, Matthieu Bouchard,  
Frederic Hirault

### Varietal Blend

100% Chardonnay

### Alcohol Content

13.8%

### Vine Age

50 years - 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 began mid-September of 2019 and done manually, using small cases, in order to preserve the integrity of the berries. The grapes have a golden color, sign of a good maturity. Gently pressed using a pneumatic press machine, with whole bunches. The juice will settle down at cold temperature then directly put in 1-year-old oak barrels. Alcoholic fermentation takes place slowly, wine is aged on fine lees for 18 months. Bottling takes place with a light filtration to preserve the wine's brightness.

### TASTING NOTES

This wine shows a nice silver shine. Delicate notes of yellow fruits, pear and a touch of lemon. The oakyness is elegant and fresh. In the mouth, the attack is subtle and ample at the same time, with a perception of a complex fruitiness. Mid-palate is mouth-watering, with a touch of salinity, which give a great richness.