



PIERRE MAYEUL Chassagne Montrachet 2019



Country

France

Region

Burgundy

Appellation

Chassagne-Montrachet

Subregion

Côte de Beaune

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Chardonnay

Alcohol Content

13.6%

Vine Age

40 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 showing perfect weather. Hand-harvested using small cases, in order to preserve the integrity of the berries. Gently pressed using a pneumatic press machine, with whole bunches. The juice will settle down at cold temperature then directly put into French oak barrels (30% new oak barrel). Alcoholic fermentation takes place slowly, wine is aged on fine lees for 15 months. Bottling occurs without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

The wine has a white-gold color. Intense nose with flavors of white peach and some minerality. The oakiness reveals vanilla and almond notes. Opening up on freshness with acacia flowers and grapefruit's scents. The attack is delicately acidic with intensity and elegance. The finish is precise with a long persistence.