



PIERRE MAYEUL Gevrey Chambertin 1^{er} Cru Petite Chapelle 2019



Country

France

Region

Burgundy

Appellation

Gevrey-Chambertin 1^{er} Cru

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

Gevrey-Chambertin 1er Cru has a total surface of 4Ha, located in the continuity of the Chapelle Chambertin Grand Cru's slope. Harvest began mid-September of 2019, having perfect weather. Grapes are hand-picked, undergo maceration with 100% destemmed grapes in open vats for 3 weeks. Then, 'pigeages' and pumping over to perfect a soft and calibrated extraction. Cold maceration occurs before fermentation lasting for 8 days in stainless steel vats. There are daily tasting to follow up extraction and the profile of the tannins. Then aged in French oak barrels on fine lees (50% new oak), Bottling takes place 18 months later without 'collage' and with a light filtration to preserve the wine's brightness.

TASTING NOTES

This wine shows a nice dark garnet color. Complex spicy notes, coriander and nutmeg, followed by cherry, cassis and violet. Mid-palate is acidulous with silky tannins. The persistence is very long, mouth-watering and finishes with black fruits notes.