



PIERRE MAYEUL Mersault Premier Cru Les Gouttes d'Or 2019

**Country**

France

Region

Burgundy

Appellation

Mersault

Subregion

Côte de Beaune

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Chardonnay

Alcohol Content

13.5%

Vine Age

35 - 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 from Meursault 1^{er} Cru, 5,33Ha. located in a slope. Harvest began mid-September of 2019 with perfect weather all plant-cycle long. Grapes came with a golden color, proof of a great maturity. Whole clusters are pressed into pneumatic press machine. The juice settles down at a cool temperature then directly filled in French oak barrels on fine lees (50% of new oak barrel). Fermentation takes place with a regular 'batonnage' of the lees. Aged for 18 months and bottling took place without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

Clear golden in color displaying an intense nose with a touch of toasted reduction, white fruits (pear, peach) and some oakyness resembling hazelnuts scents. The attack is vivid, straightforward, energetic. The notes of white fruits persists and are enhanced by a nice acidity.

