



PIERRE MAYEUL Pommard 2019



Country

France

Region

Burgundy

Appellation

Pommard

Subregion

Côte de Beaune

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

Harvest is done manually and began mid-September of 2019, having perfect weather all plant-cycle long. 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. Aged in 1 year-old French on fine lees for 18 months. Bottling is taking place without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

Intense ruby in color, the nose is very open with black fruits aromas, cherry, cinamon and even a touch of pepper. The oakyness is discreet with subtle notes of smoke. In the mouth, the tannins are powerful and is a nice coated texture completed with flavors of anise and cacao. The mid-palate is balanced perfectly with the full-bodied tannins. Nice and sweet oaky finish.