



PIERRE MAYEUL Santenay Blanc 2019



Country

France

Region

Burgundy

Appellation

Santenay

Subregion

Côte de Beaune

Winemaker

Ludivine Griveau, Matthieu Bouchard,
Frederic Hirault

Varietal Blend

100% Chardonnay

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 took place mid-September of 2019, with perfect weather all plant cycle long. Grapes had a golden coloration, which showed a perfect level of ripeness. The pressing takes place in a pneumatic press machine, with whole clusters. Juices gently settled down at low temperatures then transferred to oak barrels (30% new oak barrel). The wine is aged on fine lees for 18 months. Bottling takes place without 'collage' and with a light filtration in order to preserve the wine's brightness.

TASTING NOTES

Shiny golden in color. The nose opens up on yellow fruits and fresh honey aromas. Touch of minerality which blends nicely with toasted bread and vanilla hints. It then develops floral notes, acacia's flowers and Iris. The attack is round and suave. Fruitiness takes over and the acidity is moderate. The mid-palate is more energetic and the finish is rich and savory.