



## PIERRE MAYEUL Batard Montrachet 2020



### Country

France

### Region

Burgundy

### Appellation

Batard-Montrachet Grand Cru

### Subregion

Côte de Beaune - Chassagne Montrachet

### Winemaker

Ludivine Griveau, Matthieu Bouchard,  
Frederic Hirault

### Varietal Blend

100% Chardonnay

### Alcohol Content

14%

### Vine Age

50 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 August of 2020 and done manually, using small cases, in order to preserve the integrity of the berries. The grapes have a golden color, sign of a good maturity. The 2020 sunshine didn't take the freshness and the nice tension out of its texture. Gently pressed using a pneumatic press machine, with whole bunches. The juice will settle down at cold temperature then directly put in 1-year-old oak barrels. Alcoholic fermentation takes place slowly, wine is aged on fine lees for 18 months. Bottling takes place with a light filtration to preserve the wine's brightness.

### TASTING NOTES

This wine shows a white gold color with golden tints. Intense nose, with spicy notes of anise, fennel, yellow peach and Accacia flowers. Discreet oakyness and well integrated, giving a sweet touch after aeration, almost like a pastry. The mid-palate is acidulous and racy, characteristic of a Grand Cru. Persistent finish.