



## PIERRE MAYEUL Chassagne Montrachet 2020



### Country

France

### Region

Burgundy

### Appellation

Chassagne-Montrachet

### Subregion

Côte de Beaune

### Winemaker

Ludivine Griveau, Matthieu Bouchard,  
Frederic Hirault

### Varietal Blend

100% Chardonnay

### Alcohol Content

13.8%

### Vine Age

40 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, some heatwaves during June and July but overall perfect weather. Hand-harvested using small cases, in order to preserve the integrity of the berries. Gently pressed using a pneumatic press machine, with whole bunches. The juice will settle down at cold temperature then directly put into French oak barrels (30% new oak barrel). Alcoholic fermentation takes place slowly, wine is aged on fine lees for 15 months. Bottling occurs without 'collage' and with a light filtration in order to preserve the wine's brightness.

### TASTING NOTES

The wine has a white-gold color. Intense nose with flint and pear perfumes. Discreet oakyness and fresh. It opens up with delicate menthol and fresh apricot. White flowers and yellow fruits flavors are revealing in the mid-palate. The finish is precise and persistence is very long with crystal-clear purity.