



## PIERRE MAYEUL Ladoix 2020



### Country

France

### Region

Burgundy

### Appellation

Ladoix Serrigny

### Subregion

Côte de Beaune

### Winemaker

Ludivine Griveau, Matthieu Bouchard,  
Frederic Hirault

### Varietal Blend

100% Chardonnay

### Alcohol Content

13.8%

### Vine Age

40 - 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 started in August of 2020, experiencing heatwaves in June and July but otherwise perfect weather. Grapes are ripe and with a golden color. Hand-harvested and pressed using a pneumatic press, with whole clusters and the juice settles-down at a cool temperature. Then the juice goes into 1 year-old French oak barrels on fine lees. Fermentation takes place slowly with very few 'batonnages' or interference to preserve freshness. Aged for 18 months then bottled with a light filtration to preserve the wine's brightness.

### TASTING NOTES

The wine shows a white-gold color. Intense nose, fruity and with a good mix between minerality and discreet oak. Attack is round and perfumed, the texture is straightforward and the acidity is well balanced. Nice persistence, the finish is generous.