



## PIERRE MAYEUL Bourgogne Aligote 2021



### Country

France

### Region

Burgundy

### Appellation

Bourgogne Aligoté

### Subregion

Côte Maconnaise, Saône et Loire

### Winemaker

Ludivine Griveau, Matthieu Bouchard,  
Frederic Hirault

### Varietal Blend

100% Aligoté

### Alcohol Content

12%

### Vine Age

35 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

Machine harvest began late-September of 2021, late vintage. The grapes have a golden color, sign of a good maturity. Gently pressed using a pneumatic press machine. The juice settles down at a cold and controlled temperature before being placed directly in stainless steel tank. Alcoholic fermentation takes place slowly, with a regular pumping over of the lees. Wine is then aged in tank for 10 months.

### TASTING NOTES

This wine shows pale gold color. Nose is fresh and tonic, with aromas of white citrus, orange blossom, mango and ananas. Nice expression of the energy expected in an Aligoté with an immediate intensity and a lot of fruit in mouth. The length is crispy, with subtle taste of apple and grapes.