

Pierre Mayeul Gevrey-Chambertin AOC



Pierre Mayeul is a distinguished boutique Burgundy wine operation or *negociant* built on shared passion and deep regional roots. It was founded by three friends, who also happen to be Burgundian experts: **Ludivine Griveau**, the first female winemaker at the historic Hospices de Beaune. **Matthieu Bouchard**, a descendant of one of Burgundy's most historic wine families. And **Frederic Hirault**, a wine marketing and vineyard expert. Their mission is clear: to craft expressive, terroir-driven wines from some of the region's most acclaimed appellations. Working from a historic chateau in *Ladoix* and aging wines in 17th Century cellars beneath Beaune, the Pierre Mayeul team selects exceptional grapes from small, sustainably farmed vineyards that they either own, or manage across Burgundy's prestigious appellations. Pierre Mayeul wines offer an elegant, contemporary voice in Burgundy - perfect for collectors, sommeliers, and anyone seeking depth and authenticity in a glass.

About this wine

Appellation/Region: Gevrey-Chambertin AOC, Cote de Nuits, Burgundy, France.

Grape variety: 100% Pinot Noir

Alcohol content: 14.5%

Soil/Climate/Location : Sourced from parcels located in the lower part of Gevrey-Chambertin village. The soils are predominantly limestone and clay.

Farming practices: Sustainable viticulture practices.

Vinification: Hand-harvested grapes, fully destemmed. Fermentation in open stainless-steel vats. Maceration period for 3 weeks. Aged 18 months in French oak barrels, with 50% in new oak. Light filtration.

Tasting notes: Deep ruby-red color with garnet highlights. On the nose, expressive aromas of wild strawberry, plum, cherry, violet and subtle spice notes. On the palate, structured and well-balanced, offering ripe and flavorful fruit with supple tannins and a long fresh finish.

Pairing suggestions: This is a food loving wine, making it a versatile companion to dishes that are rustic, earthy, or subtly spiced. Ideal with red meats such as Beef Bourguignon, grilled lamb chops, venison, monkfish, seared tuna with soy sauce, mushroom risotto, and is also a perfect companion to aged cheeses.

Distributed in MA by Dolce Vita Wine Merchant LLC
www.dolcevitawines.com

DOLCE VITA
WINE MERCHANT