



Maison Shaps

ALIGOTÉ

APPELLATION BOUZERON CONTRÔLÉE

2022

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Aligoté

AOC

Bouzeron

Vineyard

Les Clous

Soils

Limestone and Clay Mix

Harvest Date

August 30, 2022

Fermentation & Aging

Stainless steel fermented

Aged 10 months in:

30% Stainless steel

60% Neutral Oak

10% New French oak

Technical Data

pH: 3.27

TA: 3.27 g/L

Alc: 12.15%

RS: 0.00%

Bottled: June 9, 2023

Cases Produced: 319

VINEYARD NOTES

These aligoté grapes come entirely from the Côte Chalonnaise in the village of Bouzeron, which is famous for aligoté grapes. The site contains vines averaging 50 years old, and are low-yielding. The Bouzeron site, specifically, is planted with Aligoté Doré, which is an Aligoté clone that gives smaller yields and grapes with more concentrated and expressive aromatics. The soil is limestone dominant with some clay.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where 30% of the grapes are de-stemmed and cold-soaked for 6-8 hours on the skins, prior to pressing. This “Macération pelliculaire” allows us to extract aromatics from the skin, which balances the acidity of the grapes. The grapes are then pressed and fermented in stainless steel before being aged in a blend of new and neutral oak, as well as stainless steel. All of our wines undergo a traditional non-inoculated natural fermentation, which often extends the fermentation through the winter and then undergoes a full malolactic fermentation in the spring. Thus remaining “sur-lie” and not racked until bottling after 10 months.

WINEMAKERS NOTES

The 2022 vintage was very hot with a drought at the end of July and into early August. Usually, this type of weather can impede the vine’s ability to ripen fully, however the older age of our vines helped bring the fruit to full maturity, and allowed us to harvest right at the end of August. The 2022 Aligoté has softer acidity than the previous vintage, and retains its signature minerality. Our process of cold soaking the grapes brings out a richer color to the wine, and provides a very complex, aromatic nose with hints of apple and citrus. The addition of new oak is subtle, without dominating the flavor profile. Pair with shellfish and light cheese. Drink within 2-3 years.