



BOURGOGNE

Appellation Bourgogne Contrôlée

PINOT NOIR

2022

Maison Shaps

À MEURSAULT-CÔTE-D'OR-FRANCE

Variety

100% Pinot Noir

AOC

Bourgogne

Vineyards

Les Chazots

Les Lurets

L'Ormes

Soils

Clay/Limestone mix

Harvest Date

September 3-5, 2022

Fermentation & Aging

Stainless & Concrete

fermenters and barrel

aged

20% New French oak 80%

Neutral French Oak,

aged 10 months

Technical Data

pH: 3.61

TA: 6.5 g/L

Alc: 13.1%

RS: <0.02%Bottled:

June 2023

Cases Produced: 150

VINEYARD NOTES

The Pinot Noir grapes come from three different lieu-dits located outside of Pommard. The three lieu-dits are all located along the regional vineyard areas between Pommard and Volnay, warm sites with an earlier ripening period and soil consisting of clay and limestone. All of the vines average 50 years old, and are low-yielding. The 2022 vintage was exceptional with drought conditions, an earlier overall ripening period, and therefore, an earlier harvest.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault and each parcel is then divided into separate lots for fermentation, making a total of 3 tanks. All of the fruit is cold-soaked for 48 hours, consisting of 80% whole cluster fruit. The tanks are allowed to warm up naturally, slowly beginning the process of fermentation. The wine undergoes pump-overs once a day and piégeage, or punch-downs, twice a day. All of our wines undergo a traditional non-inoculated natural fermentation. The wine is then pressed, post-fermentation, and aged in French oak, 20% being new French oak, for 10 months.

WINEMAKERS NOTES

This 2022 Bourgogne Pinot Noir is a blend of our three Bourgogne vineyard sites. Our goal for this wine was to make a Pinot Noir in a style that is more approachable and highlights the fruit notes without over-extracting. The amount of new oak is minimized in order to keep the wine balanced. This wine is approachable to drink now, but it will get even better in 3-5 years.