



Maison Shaps

BOURGOGNE CÔTE-D'OR

Les Chazots

APPELLATION BOURGOGNE CONTRÔLÉE

Pinot Noir

2022

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Pinot Noir

AOC

Bourgogne

Vineyard

Les Chazots

Soils

Limestone and Clay Mix

Harvest Date

September 10, 2022

Fermentation & Aging

Stainless fermenters and
barrel aged

50% New French oak,
50% Neutral French oak
aged 14 months

Technical Data

pH: 3.44

TA: 3.51 g/L

Alc: 13.1%

RS: <0.02%

Bottled: November 16, 2023

Cases Produced: 275

VINEYARD NOTES

The pinot noir is 100% grown in the vineyard "Les Chazots". Located within the Côte de Beaune, the vineyard is perfectly situated to help ripen the grapes to develop full and concentrated flavors. The soil is primarily rocky limestone with clay. The combination of rocky limestone soils and a steep, south-facing slope allows for exceptional airflow, late afternoon sun, and good water drainage.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the fruit is cold-soaked for 48 hours, 80% being whole cluster. 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, 50% being new French oak, for 14 months.

WINEMAKERS NOTES

This single-vineyard pinot noir delivers rich, concentrated flavors while retaining it's elegance for a wonderfully balanced red Burgundy. On the nose, the wine is very aromatic with powerful notes of dark cherry and black currant. The palate offers a great blend of savory cooking spices like nutmeg and clove that complement the fruity notes perfectly. This wine will show at its best when given some time to open up in it's youth either through decanting or some patient swirling in the glass before enjoying. Approachable now, but will continue to develop for about 3-5 years.