



Maison Shaps

Bourgogne

Les Lurets

APPELLATION BOURGOGNE CONTRÔLÉE

2022

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Pinot Noir

AOC

Bourgogne

Vineyard

Les Lurets

Soils

Limestone and Clay Mix

Harvest Date

September 17, 2022

Fermentation & Aging

Stainless fermenters and
barrel aged
25% New French oak,
75% Neutral French oak
aged 10 months

Technical Data

pH: 3.27
TA: 4.28 g/L
Alc: 13.5%
RS: <0.00%
Bottled: November 16, 2023
Cases Produced: 150

VINEYARD NOTES

The Les Lurets vineyard has been under the ownership of Maison Shaps for years, however this is the first vintage that we decided to use fruit completely from this single vineyard. Situated just below Volnay, the vines here enjoy the same benefits as their famous neighbor. Higher elevation and limestone soil help the fruit fully ripen as well as maintain crisp acidity.

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, 25% being new French oak, for 10 months. As the wine aged, we applied battonage, or stirring the wine, as it rested sur-lie and underwent full malolactic fermentation.

WINEMAKERS NOTES

The 2022 vintage was hotter than usual and even delivered a short drought at the end of July into early August. The vines at Les Lurets are well established though, and were able to use their deep root system to help the fruit through the drought and achieve full ripeness. The wine presents some classic red fruit on the nose and palate. Strawberry, cherry, and raspberry are all quickly apparent throughout, with a hint of spice on the finish. The elevated acidity helps keep the wine lively and refreshing with subtle, soft tannins rounding out the finish. Enjoy now or within 3-5 years if properly cellared.