



BOURGOGNE

Appellation Bourgogne Contrôlée

PINOT NOIR

2018

Maison Shaps

À MEURSAULT-CÔTE-D'OR-FRANCE

Variety

100% Pinot Noir

AOC

Bourgogne

Vineyards

Les Chazots

Soils

Clay/Limestone mix

Harvest Date

September 7, 2018

Fermentation & Aging

Stainless fermenters and
barrel aged

20% New French oak

80% Neutral French Oak,
aged 18 months

Technical Data

pH: 3.61

TA: 6.5 g/L

Alc: 13.1%

RS: <0.02%

Bottled: March 2020

Cases Produced: 300

VINEYARD NOTES

The pinot noir grapes come from a *lieu-dit* located outside of Pommard. The “*Les Chazots*” lieu-dit is a warm site with an earlier ripening period with soil consisting of clay and limestone. All of the vines average 50 years old, and are low-yielding. The 2018 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 two separate lots for fermentation, making a total of 4 tanks. All of the fruit is cold-soaked for 48 hours, two of the tanks consisting of 60-80% whole cluster fruit, while the other two tanks are 20-40% 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, 20% being new French oak, for 18 months.

WINEMAKERS NOTES

The 2018 Bourgogne Pinot Noir was the second vintage to come from our own vineyards in the Pommard village. 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 very approachable to drink now, but it will get even better in 3-5 years.