



*Maison Shaps*

**BOURGOGNE**

APPELLATION BOURGOGNE CONTRÔLÉE

**CHARDONNAY**

**2019**

MEURSAULT - CÔTE-D'OR - FRANCE

**Variety**

100% Chardonnay

**AOC**

Bourgogne

**Vineyard**

Les Chazots

**Soils**

Limestone and Clay Mix

**Harvest Date**

September 6, 2019

**Fermentation & Aging**

Barrel fermented

10% New French oak,  
90% Neutral French oak  
aged 10 months

**Technical Data**

pH: 3.4

TA: 7.3 g/L

Alc: 12.5%

RS: <0.02%

Bottled: March 2021

Cases Produced: 100

**VINEYARD NOTES**

These chardonnay grapes come from the single-vineyard site called "Les Chazots", located just outside of the Pommard appellation. The vines average 50 years old, and are low-yielding. The soils are a clay and limestone mix. This site is located in the plain just below Pommard where it is very hot with early ripening.

**WINEMAKING NOTES**

The grapes are brought to the winery in Meursault where the whole cluster fruit is pressed and then fermented in French oak, 10% being new French oak. All of our wines undergo a traditional non-inoculated natural fermentation. The chardonnay then undergoes a full malolactic fermentation on the lees. The wine is not racked until it is bottled the next Summer.

**WINEMAKERS NOTES**

Our 2019 Bourgogne Chardonnay is made in the traditional Burgundian manner which gives it a full body and rich mouth feel while maintaining elevated acidity to keep the wine balanced and refreshing. It is an excellent wine to enjoy on its own, but will also lend itself well to a wide array of food pairings like charcuterie, soft cheeses, and white fish. This bottle is ready to be opened now, but can continue to be cellared for about another 2-3 years.