



# CRÉMANT DE BOURGOGNE

Appellation Crémant de Bourgogne Contrôlée

BRUT

*Maison Shaps*

À MEURSAULT-CÔTE-D'OR-FRANCE

## Varietals

Pinot Noir  
Chardonnay  
Aligoté  
Gamay

## AOC

Bourgogne

## Vineyard

Mercrey  
Rully

## Soil

Limey, red clay, and  
light sand

## Disgorging Date

December 2018

## Fermentation & Aging

Stainless steel  
Traditional Method  
Bottle-aged for 1 year

## Technical Data

pH: 3.21  
TA: 8.2 g/L  
Alc: 11.5%  
RS: <0.02%  
Cases Produced: 150

## VINEYARD NOTES

All of the fruit was grown in the Côte Chalonnaise around the villages of Mercrey and Rully. The soil in Mercrey is limey with red clay, and the soil in Rully tends to be a lighter sandy soil. The vines average 50 years old, and are low-yielding. Our vineyard sources come from sites that produce bright, ripe fruit with good acidity. The grapes are picked early to retain the acidity necessary to make a good crémant.

## WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the fruit is fermented in stainless steel tanks. All of our wines undergo a traditional non-inoculated natural fermentation. The wine is then blended and aged for 6 months on the lees in the tank. After the 6 months, the wine is bottled and undergoes a second fermentation for 1 year before disgorgement in December. The wines are finished with a 3g/mL dosage, which is a wine/sugar mixture used for topping off sparkling wines post-disgorgement.

## WINEMAKERS NOTES

Our Crémant de Bourgogne is a unique blend of all four of the Burgundian varietals. This wine highlights the fruitiness and crisp acidity found in a classical, sur-lie, Champagne-style crémant.