



# CRÉMANT DE BOURGOGNE

Appellation Crémant de Bourgogne Contrôlée

ROSÉ BRUT

*Maison Shaps*

À MEURSAULT-CÔTE-D'OR-FRANCE

## Varietal

100% Pinot Noir

## AOC

Bourgogne

## Vineyard

Mercrey

Rully

## Soil

Limey, red clay, and light sand

## Fermentation & Aging

Stainless steel

Traditional Method

Bottle-aged for 1 year

## Disgorging Date

January 2019

Dosage 3g/L

## Technical Data

pH: 3.18

TA: 8.5 g/L

Alc: 11.5%

RS: <0.02%

Cases Produced: 150

## VINEYARD NOTES

The pinot noir 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 de-stemmed and cold-soaked on the skins overnight to extract color and aromas. The grapes are then gently pressed and fermented in stainless steel tanks. All of our wines undergo a traditional non-inoculated natural fermentation. The wine is 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 goal is to produce a bright and fruity style of crémant with fresh red fruit notes of red currants, strawberry, and raspberry. The crisp acidity makes for a great pairing with cheese, fresh seafood, and fruity desserts.