



*Maison Shaps*

# BOURGOGNE

MAISON DIEU

APPELLATION BOURGOGNE CONTRÔLÉE

VIEILLES VIGNES

2018

MEURSAULT - CÔTE-D'OR - FRANCE

## **Varietal**

100% Pinot Noir

## **AOC**

Bourgogne

## **Vineyards**

Maison Dieu

## **Soils**

Limestone, quartz,  
dark loam

## **Harvest Date**

September 6, 2018

## **Fermentation & Aging**

Stainless fermenters and  
barrel aged  
20% New French oak  
80% Neutral French Oak,  
aged 18 months

## **Technical Data**

pH: 3.50  
TA: 6.9 g/L  
Alc: 13%  
RS: <0.02%  
Bottled: March 2020  
Cases Produced: 150

## VINEYARD NOTES

The pinot noir grapes come from the “Maison Dieu” lieu-dit located just outside of Pommard. Up until 1937 when the Route Nationale RN74 was built and divided the parcel, this vineyard was classified as Pommard AOC. This is a southeast-facing vineyard with optimal sun exposure, and therefore a hot site with an earlier ripening period. The soil consists of limestone with quartz deposits and brown loam. All of the vines average 50 years old, and are low-yielding. The 2018 vintage was exceptional with a warm growing season and an early harvest.

## 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, 30% being new French oak, for 18 months.

## WINEMAKERS NOTES

The “Maison Dieu” lieu-dit is well known throughout the Côte de Beaune as having a special story and unique terroir. The wine exhibits velvety, dark fruit with hints of classic Pommard earth and depth, making this wine worthy of its single vineyard designation. The 2018 vintage was warm, ripe, and provided red and black currant notes in the wine. Though classified as a Bourgogne Pinot Noir, this wine offers much more complexity and length than its AOC delineation indicates.