



# MEURSAULT

Appellation Meursault Contrôlée

2015

*Maison Shaps*

À MEURSAULT-CÔTE-D'OR-FRANCE

## **Varietal**

100% Chardonnay

## **AOC**

Meursault

## **Vineyard**

Le Limozin

## **Soil**

Limestone

## **Harvest Date**

September 2, 2015

## **Fermentation & Aging**

Barrel fermented  
50% New French oak  
50% Neutral French Oak,  
aged 14 months

## **Technical Data**

pH: 3.32  
TA: 7.2 g/L  
Alc: 13%  
RS: <0.02%  
Bottled: November 2016  
Cases Produced: 50

## VINEYARD NOTES

These chardonnay grapes come from the lieu-dit “Le Limozin” located in the heart of the Meursault appellation, surrounded by the prestigious premier cru sites. The vines average 50 years old, and are low-yielding. The soil is primarily heavy limestone. The 2015 vintage had a great hot and dry season with exceptional 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, 50% being new French oak. All of our wines undergo a traditional non-inoculated natural fermentation, which often extends the fermentation through the winter and then undergoes a full malolactic fermentation in the spring. Thus remaining “sur-lie” and not racked until bottling after 14 months.

## WINEMAKERS NOTES

Le Limozin is one of the best-known village parcels in Meursault known for its concentration and length. This is a big chardonnay that offers minerality, complexity of fruit notes, viscosity, and weight. It is a big white wine that balances acidity, oak, and concentration. This wine is meant for aging, and can age 5-10 years.