



MEURSAULT

Appellation Meursault Contrôlée

2019

Maison Shaps

À MEURSAULT-CÔTE-D'OR-FRANCE

Variety

100% Chardonnay

AOC

Meursault

Vineyard

Les Crotots

Soil

Limestone

Harvest Date

September 8, 2019

Fermentation & Aging

Barrel fermented

50% New French oak

50% Neutral French Oak,
aged 15 months

Technical Data

pH: 3.3

TA: 7.4 g/L

Alc: 13%

RS: <0.02%

Bottled: January 2021

Cases Produced: 80

VINEYARD NOTES

These chardonnay grapes come from the lieu-dit "Les Crotots" 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 2019 vintage was a great vintage with a warm, dry growing season that concentrated the flavors of the grapes throughout much of this region.

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 15 months.

WINEMAKERS NOTES

This is a classic representation of what white wines of Meursault should look like. The 2019 Meursault is a big, full-bodied chardonnay with the ability to balance acidity and complexity from the oak aging process. It is approachable now, but will continue to develop for about 5 to 10 years in proper cellar conditions.