



*Maison Shaps*

**POMMARD**

**LES VIGNOTS**

APPELLATION POMMARD CONTRÔLÉE

**2017**

MEURSAULT - CÔTE-D'OR - FRANCE

**Varietal**

100% Pinot Noir

**AOC**

Pommard

**Vineyard**

Les Vignots

**Soils**

Limestone and Clay Mix

**Harvest Date**

September 10, 2017

**Fermentation & Aging**

Stainless fermenters and  
barrel aged

50% New French oak,  
50% Neutral French oak  
aged 18 months

**Technical Data**

pH: 3.38

TA: 7.8 g/L

Alc: 13%

RS: <0.02%

Bottled: March 2019

Cases Produced: 100

**VINEYARD NOTES**

The pinot noir is grown on the “Les Vignots” lieu-dit, located on the north side of the Pommard village at about 100 feet elevation. The vines average 50 years old, and are low-yielding. The soil is primarily rocky limestone with clay. The combination of rocky limestone soils and a steep, south-facing slope allows for exceptional airflow, late afternoon sun, and good water drainage. 2017 was a lower yielding, yet exceptional vintage with dry conditions, an early ripening period, and therefore, 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, 50% being new French oak, for 18 months.

**WINEMAKERS NOTES**

The 2017 Pommard was the first vintage to come from our own grapes at the Les Vignots vineyard site. This is a special site located in a better known parcel in Pommard, which many claim to be of Premier Cru quality. The name “Vignots” is an old colloquial blend of vigne (vine) and hauts (high). The south-facing slopes allow for intense ripening and make for a distinct pinot noir with dark berry and earth notes, which in combination with the 18 months of oak aging, makes for what we feel to be a classic Pommard. Wines from Les Vignots are known for their elegance and aromatics. The tannins are more approachable at an early stage and the complex flavors between the minerality, red fruits and oak aging will allow this wine to age 10-12 years.