



Maison Shaps

POMMARD

Vaumuriens

APPELLATION POMMARD CONTRÔLÉE

2018

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Pinot Noir

AOC

Pommard

Vineyard

Les Vaumuriens-Bas

Soils

Limestone and Clay Mix

Harvest Date

September 12, 2018

Fermentation & Aging

Stainless fermenters and
barrel aged

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

Technical Data

pH: 3.4

TA: 7.5 g/L

Alc: 13%

RS: <0.02%

Bottled: March 2020

Cases Produced: 100

VINEYARD NOTES

The pinot noir is 100% grown from Les Vaumuriens-Bas. Located on the South side of Pommard, the vineyard is at the highest point of the appellation, which overlooks the village. 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.

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 2018 vintage was an incredible year for Burgundy. A very hot summer with little rain made sure that the grapes ripened to perfect levels, giving the fruit the potential for great depth and complexity. The wine exhibits all the classical flavors typically associated with Pommard like dark fruit and earthy undertones. Black cherry, blackberry and violets dominate the nose while mushroom and potting soil round out the long finish. This is a very age-worthy wine, capable of being cellared for about 10 years.