



Maison Shaps

ROSÉ

APPELLATION COTEAUX BOURGUIGNONS CONTRÔLÉE

COTEAUX BOURGUIGNONS

2022

MEURSAULT - CÔTE-D'OR - FRANCE

Varieties

85% Gamay
15% Pinot Noir

AOC

Coteaux Bourguignons

Soils

Limestone and Clay Mix

Harvest Date

September 19-24, 2022

Fermentation & Aging

Stainless fermenters

Aged 4 months in:

100% Stainless steel

Technical Data

pH: 3.21

TA: 7.5 g/L

Alc: 13.2%

RS: 0.0%

Bottled: January 2022

Cases produced: 200

VINEYARD NOTES

The grapes used to produce this rosé come from our vineyards just outside of the famous village of Pommard. Here there is mix of limestone and clay soils that are a perfect combination to ripen the pinot noir and gamay. “Coteaux Bourguignons” means the hills of Burgundy, which describes the gentle slopes of the hills on which these vines are planted.

WINEMAKING NOTES

The grapes are hand-harvested and then brought to the winery in Meursault where the gamay is whole-cluster pressed to provide extra depth and complexity. The juice from the pinot noir is bled off the grapes and blended with the gamay to keep the light color while still adding the classic red fruit flavors and soft tannins. Fermentation takes place in our stainless steel tanks, where it is also aged for four months before being bottled.

WINEMAKERS NOTES

Maison Shaps 2022 Rose comes from our vineyards surrounding the famous village of Pommard. It is classified as Coteaux Bourguignon because it is made with 85% gamay, and 15% pinot noir. The gamay adds acidity as well as some light floral notes and a bit of ripe fruit on the palate. The 2022 vintage was very warm, giving the wine some deeper fruit flavors and aromatics that show beautifully in this wine. Ripe strawberry, watermelon, and orange zest are present throughout. The moderate alcohol helps to make this the perfect outdoor summer wine, pairing nicely with an array of dishes from soft cheeses and charcuterie to grilled salmon and barbecued chicken.