



SAINT-ROMAIN

Appellation Saint-Romain Contrôlée

2016

Maison Shaps

À MEURSAULT-CÔTE-D'OR-FRANCE

Varietal

100% Chardonnay

AOC

Saint-Romain

Vineyard

Sous le Château

Soil

Limestone

Harvest Date

September 22, 2016

Fermentation & Aging

Barrel fermented
100% 1-year-old French oak,
aged 10 months

Technical Data

pH: 3.2
TA: 6.8 g/L
Alc: 13%
RS: <0.02%
Bottled: July 2017
Cases Produced: 50

VINEYARD NOTES

These chardonnay grapes come from the lieu-dit “Sous le Château” located on the steep hillsides of Saint-Romain. The vines average 50 years old, and are low-yielding. The soil consists of heavy limestone. This south-facing, limestone site situated on a steep incline has ideal conditions for ripening and drainage. The 2016 vintage began with frost, but the late-season ripening period created high-quality, though low-yielding, fruit.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the whole cluster fruit is pressed and then fermented in one-year-old French oak barrels. 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 10 months.

WINEMAKERS NOTES

Sous le Château is one of the top village sites in Saint-Romain, which creates wines with intense minerality, lime, pear, and apple notes. This is a very elegant style of chardonnay, with a judicious amount of oak that promotes an elegance without overpowering the grape, and adds to a lengthy finish. This wine will age 3-5 years.