



SAINT-ROMAIN

Appellation Saint-Romain Contrôlée

2018

Maison Shaps

À MEURSAULT-CÔTE-D'OR-FRANCE

Variety

100% Chardonnay

AOC

Saint-Romain

Vineyard

Sous le Château

Soil

Limestone

Harvest Date

September 10, 2018

Fermentation & Aging

Barrel fermented

100% 1-year-old French oak,
aged 11 months

Technical Data

pH: 3.32

TA: 6.7 g/L

Alc: 13.4%

RS: <0.02%

Bottled: July 2019

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 2018 vintage was a classic vintage with a warm summer and moderate rainfall just before harvest.

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 11 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 4-6 years.