



*Maison Shaps*

# Santenay Blanc

APPELLATION SANTENAY CONTRÔLÉE

2022

MEURSAULT - CÔTE-D'OR - FRANCE

## Variety

100% Chardonnay

## AOC

Santenay

## Soils

Limestone

## Harvest Date

September 14, 2022

## Fermentation & Aging

Barrel fermented and aged  
100% 1 year-old French oak,  
aged 9 months

## Technical Data

pH: 3.2

TA: 7.9 g/L

Alc: 13%

RS: <0.01%

Bottled: July 2023

Cases Produced: 100

## VINEYARD NOTES

The village of Santenay is surrounded by a number of south-east facing hills that are perfectly situated for ripening both Pinot Noir and Chardonnay. The soils are mostly well drained limestone which helps retain acidity in the grapes, and gives the wines a crisp minerality.

## 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 9 months

## WINEMAKERS NOTES

Santenay wines are usually known for their Pinot Noir, but also produce whites from Chardonnay and sometimes even Pinot Blanc. In this case, it is 100% Chardonnay, and focuses on its bright minerality and crisp tree fruit notes. Unlike its neighbors to the south, the wines here are generally lighter in body, a bit higher in acidity and have notes of green apple and pear throughout. This would be excellent wine to enjoy in its youth, but can age in proper cellar conditions for about 3-4 years.