

APPELLATION VOLNAY CONTRÔLÉE

2019

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Pinot Noir

AOC

Volnay

Vineyard

La Gigotte

Soils

Limestone and Clay Mix

Harvest Date

September 16, 2019

Fermentation & Aging

Stainless fermenters and barrel aged 50% New French oak, 50% Neutral French oak aged 18 months

Technical Data

pH: 3.3

TA: 7.2 g/L

Alc: 13%

RS: <0.02% Bottled: May 2021

Cases Produced: 100

VINEYARD NOTES

The Volnay appellation is relatively small with only 511 acres of vines. Exclusively Pinot Noir, the general exposure is southeast which provides for excellent sunlight and ripening at harvest. The "La Gigotte" lieu-dit is located on the lower half of the slope, with the top half of this parcel being designated as 1er Cru. The 2019 vintage was a great year with a hot, dry summer and little rain during the harvest. These old vines produce a very low yield of highly concentrated Pinot Noir, with mature tannins and good acidity.

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 2019 Volnay is our second vintage from this new addition to the Maison Shaps ownership. The "La Gigotte" lieu-dit shows a unique expression in the Pinot Noir. It provides a balance between the classic and elegant style of Volnay and the more tannic and structure found in other sites. Ripe dark fruits and savory spice notes are prevalent throughout the nose and mid-palate. The excellent vintage gives this wine perfect structure to age for about 10 to 15 years in proper cellar conditions.