



Maison Shaps

VOLNAY

APPELLATION VOLNAY CONTRÔLÉE

2021

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Pinot Noir

AOC

Volnay

Vineyard

La Gigotte

Soils

Limestone and Clay Mix

Harvest Date

September 19, 2021

Fermentation & Aging

Stainless fermenters and
barrel aged

50% New French oak,
50% Neutral French oak
aged 15 months

Technical Data

pH: 3.34

TA: 8.25 g/L

Alc: 12.8%

RS: 0.0%

Bottled: Dec 2022

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.

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 15 months.

WINEMAKERS NOTES

2021 was one of the more cooler vintage in recent years with above average precipitation early in the season, but saw a warm finish, with good ripening. The harvest was more in line with the traditional harvest dates, with these grapes being pick on September 19, 2021. Being a little cooler than recent vintages, this wine has a bright acidity to match up with the dark red fruits and moderate tannins. A more approachable vintage than the more recent prior vintages, this can be enjoyed young and will age for 7-10 years.