



Maison Shaps

BOURGOGNE

APPELLATION BOURGOGNE CONTRÔLÉE

Chardonnay

2022

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Chardonnay

AOC

Bourgogne

Vineyard

Les Chazots

Soils

Limestone and Clay Mix

Harvest Date

September 10, 2022

Fermentation & Aging

Barrel fermented

25% New French oak,

75% Neutral French oak

aged 10 months

Technical Data

pH: 3.44

TA: 3.27 g/L

Alc: 13.7%

RS: <0.02%

Bottled: June 9, 2023

Cases Produced: 194

VINEYARD NOTES

These chardonnay grapes come from the single-vineyard site called “Les Chazots”, located just outside of the Pommard appellation. The vines average 50 years old, and are low-yielding. The soils are a clay and limestone mix. This site is located in the plain just below Pommard where it is very hot with early ripening.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the whole cluster fruit is pressed and then fermented in French oak, 25% being new French oak. All of our wines undergo a traditional non-inoculated natural fermentation. The chardonnay then undergoes a full malolactic fermentation on the lees. The wine is not racked until it is bottled the next Summer.

WINEMAKERS NOTES

Our 2022 Bourgogne Chardonnay is made in the traditional Burgundian manner which gives it a full body an rich mouth feel while maintaining elevated acidity to keep the wine balanced and refreshing. This vintage was warmer than usual, and allowed us to harvest the fruit before we even got to September. The warmer temps meant riper fruit, which allowed for bigger fruit flavors and a smoother texture.

It is an excellent wine to enjoy on its own, but will also lend itself well to a wide array of food pairings like charcuterie, soft cheeses, and white fish. This bottle is ready to be opened now, but can continue to be cellared for about another 2-3 years.