



Maison Shaps

BOURGOGNE

MAISON DIEU

APPELLATION BOURGOGNE CONTRÔLÉE

VIEILLES VIGNES

2022

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Pinot Noir

AOC

Bourgogne

Vineyards

Maison Dieu

Soils

Limestone, quartz,
dark loam

Harvest Date

August 30, 2022

Fermentation & Aging

Stainless fermenters and
barrel aged
20% New French oak
80% Neutral French Oak,
aged 12 months

Technical Data

pH: 3.51
TA: 7.25 g/L
Alc: 12.7%
RS: 0.0%
Bottled: Sept. 5, 2023
Cases Produced: 161

VINEYARD NOTES

The pinot noir grapes come from the “Maison Dieu” lieu-dit located just outside of Pommard. Up until 1937 when the Route Nationale RN74 was built and divided the parcel, this vineyard was classified as Pommard AOC. This is a southeast-facing vineyard with optimal sun exposure, and therefore a hot site with an earlier ripening period. The soil consists of limestone with quartz deposits and brown loam. All of the vines average 50 years old, and are low-yielding.

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, 20% being new French oak, for 12 months.

WINEMAKERS NOTES

The “Maison Dieu” lieu-dit is well known in the Côte de Beaune as having a special story and unique terroir. The wine exhibits velvety, dark fruit with hints of classic Pommard earth and depth, making this wine worthy of its single vineyard designation. It maintains a lighter structure with softer tannins and an elegance that makes for a much more approachable wine in its youth.

The 2022 vintage was warmer than normal, allowing us to pick fully ripened fruit before September. This translated into some richer flavors and smooth texture but still maintained the crisp acidity to help keep the wine balanced. Ready to be enjoyed now, or within the next five years.