



Maison Shaps

**BOURGOGNE
HAUTES-CÔTES DE BEAUNE**

APPELLATION BOURGOGNE HAUTES-CÔTES DE BEAUNE CONTRÔLÉE

CHARDONNAY

2023

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Chardonnay

AOC

Bourgogne Hautes-Côtes de Beaune

Soils

Limestone and Clay Mix

Harvest Date

September 14, 2023

Fermentation & Aging

Barrel fermented

Aged for 8 months in:

20% New French oak,

80% Neutral French oak

Technical Data

TA: 4.28 g/L

Alc: 12.7%

RS: <0.00%

Bottled: April 25, 2024

Cases Produced: 130

VINEYARD NOTES

“Haute-Côtes de Beaune” translates to the high slopes of Beaune. The higher elevation means the vines grow at lower temperatures which keeps acidity high and retains the fresh fruit flavors. It also gives the vines just enough sunlight to fully ripen the grapes, resulting in bright, crisp wines.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the whole cluster fruit is pressed and then fermented in French oak, 20% 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

The 2023 vintage is our first year producing Hautes-Côtes de Beaune. Typically, the region delivers lighter, higher acid wines, but the warmer temperatures have allowed a longer growing period and produced grapes with much more depth and complexity for our finished wines. This wine in particular offers strong aromatics, a round mouth feel, and elevated acidity to keep the wine lively and bright. It makes for a wonderful aperitif, but also pairs well with creamy cheeses or even cheese sauces. Enjoyable now, but can be cellared for 1-3 years with proper conditions.