



Maison Shaps

Mâcon-Villages

APPELLATION MACON-VILLAGES CONTRÔLÉE

2021

MEURSAULT - CÔTE-D'OR - FRANCE

Variety

100% Chardonnay

AOC

Macon-Villages

Soils

Limestone and gravel

Harvest Date

September 14, 2021

Fermentation & Aging

Barrel fermented and aged
100% 1 year-old French oak,
aged 12 months

Technical Data

pH: 3.3

TA: 8 g/L

Alc: 13%

RS: <0.02%

Bottled: October 2022

Cases Produced: 100

VINEYARD NOTES

The fruit for this wine is sourced from some of the best villages in the Maconnais. These vineyards have south-eastern facing slopes which are able to catch as much sun as possible in this region to help ripen the Chardonnay to its fullest potential. The limestone soils help retain the acidity in the grapes, giving the finished wines excellent balance of body and acidity.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the whole cluster fruit is pressed and then fermented in one-year-old French oak barrels. All of our wines undergo a traditional non-inoculated natural fermentation, which often extends the fermentation through the winter and then undergoes a full malolactic fermentation in the spring. Thus remaining "sur-lie" and not racked until bottling after 12 months

WINEMAKERS NOTES

This southerly region of Burgundy is well know for producing full-bodied, complex, and age-worthy Chardonnay. The title of Macon-Villages is a designation that means the fruit is sourced from only a few recognized villages that are known for the consistency and quality of their wine. Our 2021 Macon-Village is a classic representation of this region, showcasing a rich, full bodied wine but with elevated acidity which brings a freshness to the palate and helps balance out the weight of the wine. Enjoyable now, but can age in proper cellar conditions for about 4-5 years.