



Maison Shaps

ALIGOTÉ

APPELLATION BOURGOGNE ALIGOTÉ CONTRÔLÉE

2019

MEURSAULT - CÔTE-D'OR - FRANCE

Varietal

100% Aligoté

AOC

Bourgogne

Vineyards

Bouzeron

Les Clous

Les Bouchines

Soil

Limestone/Clay mix

Harvest Date

September 12, 2019

Fermentation & Aging

Barrel fermented

33% New French Oak,

67% Neutral French Oak,

aged 9 months

Technical Data

pH: 3.26

TA: 7.2 g/L

Alc: 13%

RS: <0.02%

Bottled: June 2020

Cases Produced: 125

VINEYARD NOTES

The majority of the Aligoté grapes come from the Côte Chalonnaise in the village of Bouzeron, which is famous for Aligoté grapes and contain vines averaging 50 years old, and are very low-yielding. This site is planted with Aligoté Doré, which is an Aligoté clone that gives smaller yields and grapes with more concentrated and expressive aromatics. The soils are limestone dominant with some clay. The 2019 vintage was one of the best vintages in recent history with very ripe fruit.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where they are de-stemmed and cold-soaked for 6-8 hours on the skins, prior to pressing. This “Macération pelliculaire” allows us to extract aromatics from the skin, which balances the acidity of the grapes. The grapes are then pressed and fermented in new and neutral French oak. 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 9 months.

WINEMAKERS NOTES

The 2019 vintage was quite an incredible growing season, producing very ripe and concentrated Aligoté. This wine exhibits intense aromatics of lemon peel, honeysuckle, and granny smith apples. The texture from the skin contact adds weight and length, which is supported by the natural acidity that makes this variety. A richer style Aligoté, this wine will age and add depth for 3-5 years.