



BEAUNE

Appellation Beaune Contrôlée

2018

Maison Shaps

À MEURSAULT-CÔTE-D'OR-FRANCE

Varietal

100% Pinot Noir

AOC

Beaune

Vineyard

Les Véroottes

Soil

Clay/Limestone mix

Harvest Date

September 2, 2018

Fermentation & Aging

Stainless fermenters and
barrel aged

25% New French oak,
75% Neutral French oak
aged 17 months

Technical Data

pH: 3.58

TA: 7.2 g/L

Alc: 13%

RS: <0.02%

Bottled: March 2020

Cases Produced: 100

VINEYARD NOTES

The pinot noir is grown on the “Les Véroottes” lieu-dit, located on the edge of the city of Beaune in a low plain. The vines average 50 years old, and are low-yielding. The soil is a mix of light clay and limestone. Due to the location of the vineyard, this site is very hot, which allows the fruit to ripen early with higher sugar concentration. The 2018 vintage was exceptional with drought conditions, an early ripening period, and therefore, an early harvest.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the fruit is cold-soaked for 48 hours, 40% 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, 25% being new French oak, for 17 months.

WINEMAKERS NOTES

2018 Was a very warm and ripe vintage. The grapes coming from the Les Véroottes vineyard site offered a pinot noir with lots of structure, tannins, and dark fruit notes. To contrast with the elegant 2017, this vintage produced a much heavier wine that will benefit from aging. This wine will age 5-7 years. Pair with duck, pork, and red meat dishes.