



NUITS - SAINT - GEORGES

Appellation Nuits-Saint-Georges Contrôlée

2015

Maison Shaps

À MEURSAULT-CÔTE-D'OR-FRANCE

Varietal

100% Pinot Noir

AOC

Nuits-Saint-Georges

Vineyard

Les Longecourts

Soils

Limestone

Harvest Date

September 11, 2015

Fermentation & Aging

Stainless fermenters and
barrel aged

50% New French oak,
50% Neutral French oak
aged 20 months

Technical Data

pH: 3.3

TA: 8 g/L

Alc: 13%

RS: <0.02%

Bottled: May 2017

Cases Produced: 100

VINEYARD NOTES

The pinot noir is grown on the “Les Longecourts” lieu-dit, located just below the famous Premier Cru site of “Les Saint-Georges”. The vines average 50 years old, and are low-yielding. This is a special organic vineyard site located on a gentle east-facing slope made up of limestone soil with good drainage. The 2015 vintage was stellar with moderate rainfall during the growing season, but overall a warm vintage that produced an early harvest. A brief cooling period just prior to harvest allowed the grapes to maintain good acidity and balance, while reaching an ideal maturity.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the fruit is cold-soaked for 48 hours, 20% 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, 50% being new French oak, for 20 months.

WINEMAKERS NOTES

We were fortunate to have access to this fruit in 2015. The “Les Longecourts” vineyard is a top site in Nuits-Saint-Georges. The 2015 vintage was truly a classic Burgundian vintage, providing us with big structure, tannins, and balanced mature fruit as a result of the warm conditions of the growing season. In combination with the high quality of the oak barrels, this wine is made to age for the next 10-15 years. Our 2015 Nuits-Saint-Georges has notes of dark fruit, black currants, dark cherry, and baking spices.