

MISCHIEF AND MAYHEM – ALIGOTÉ

Bourgogne



APPELLATION: Bourgogne Aligoté

BLEND: Aligoté

WINEMAKER: Fiona Traill-Stevenson

VINEYARD: _____

Grapes come from a biodynamic vineyard Les Feuilleuses in the commune of Corcelles-les-Arts, just outside Côtes de Beaune east of Puligny-Montrachet.

VITICULTURE: _____

Grapes are sourced from across the Cote d'Or . They have long term contracts with growers who practice sustainable and organic viticulture, keep yields low in the vineyards, and hand pick all the grapes.

WINEMAKING: _____

Fermented in stainless steel. Undergoes full malo.

WEBSITE: <http://www.mischiefandmayhem.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fresh citrus, white flowers and a creamy leesiness on the nose. Citrus and green apple on the palate with saline and citrus peel pushing through, into a long and balanced finish.