

MISCHIEF AND MAYHEM – ALOXE-CORTON LES CAILLETES

Bourgogne



APPELLATION: Aloxé-Corton

BLEND: Pinot Noir

WINEMAKER: Fiona Traill-Stevenson

VINEYARD: _____

In 2012 Michael and Fiona managed to buy 1.3 hectares in Aloxé-Corton Les Cailletes. Grapes for this wine come from that plot, the soil is crumbly clay-limestone with traces of iron and good drainage. Vines are 32 years old.

VITICULTURE: _____

They farm organically and use biodynamic practices. They encourage ground cover to allow natural flora and fauna to thrive. Grapes are handpicked.

WINEMAKING: _____

Fermented in open topped oak vats with native yeasts with 25% whole-bunch. Fermentation last just under two weeks. Wine is then transferred to one-year-old oak barrels where it matures for 18 months. Bottled without fining and a very light filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Elegant with good structure and tannins. Some leather and white pepper and a fresh finish.