

MISCHIEF AND MAYHEM – BOURGOGNE CHARDONNAY

Bourgogne



APPELLATION: Bourgogne

BLEND: Chardonnay

WINEMAKER: Fiona Traill-Stevenson

VINEYARD: _____

Grapes come from south-east facing limestone and chalk slopes with traces of iron. About 75% of the fruit is from Macon the rest from St Aubin, Puligny and Meursault. Average vine age is 50 years.

VITICULTURE: _____

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 with native yeasts. Undergoes full malo. They include around 10% Village fruit each year to give extra structure and complexity. A portion of the wine is aged in oak, 30% of which is new. Bottled in the September following harvest without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A rounded nose with some oatmeal and creaminess. Clean, refreshing and mineral in the mouth with yellow apple, quince and honey.