

MISCHIEF AND MAYHEM – CHASSAGNE-MONTRACHET

Bourgogne



APPELLATION: Chassagne-Montrachet

BLEND: Chardonnay

WINEMAKER: Fiona Traill-Stevenson

VINEYARD: _____

Grapes come from a south-east facing site just below the village. Soils are limestone-marl and shallow stony gravel. Vines are 40 years old.

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: _____

Grapes are fermented with native yeasts in stainless steel. Wine undergoes full malolactic fermentation. It ages for 12 months - 25% in new oak, the rest in used barrels. Bottled in the November following harvest without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Fresh sea-breeze and lemon nose with a little saltiness and some hay. Rich in the mouth with ripe fruit, a light chalkiness and a long concentrated finish.