

MISCHIEF AND MAYHEM – PERNAND-VERGELESSES

Bourgogne



APPELLATION: Pernand-Vergelesses

BLEND: Chardonnay

WINEMAKER: Fiona Traill-Stevenson

VINEYARD: _____

Grapes come from a biodynamically framed plot Sous le Bois de Noel et Belles Filles close to their winery in Aloxe. Soils are limestone and clay. 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: _____

Delicate press, juice is cooled to 10 degrees and left to settle for 12 hours. Fermentation is with wild yeasts in barrel 30% new. Wine undergoes full malolactic fermentation. Bottled in December, the year after harvest without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Has a vertical, and flinty, energy. Pithy, saline nose. Beautiful ripe citrus, chalkiness and a long fresh finish.