

MISCHIEF AND MAYHEM – MOREY-ST DENIS TER CRU LES BLANCHARDS

Bourgogne



APPELLATION: Morey-St Denis 1er cru

BLEND: Pinot Noir

WINEMAKER: Fiona Traill-Stevenson

VINEYARD: _____

Grapes come from a north-east facing slope in the single vineyard “Les Blanchards” which lies at the heart of Morey Saint Denis. The area used to be a riverbed and the clay-limestone soils are white, hence the name blanchards.

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. Biodynamic principles are used in this vineyard.

WINEMAKING: _____

Fermented in open topped oak vats with native yeasts with 20% kept whole-bunch. There are five punch-downs, by foot, during fermentation. Wine is then transferred to two and four-year-old oak barrels where it matures for 18 months. Bottled without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Floral and elegant with good structure and acidity. A long delicate finish.