

# MISCHIEF AND MAYHEM – NUITS ST GEORGES

Bourgogne



**APPELLATION:** Nuits St Georges

**BLEND:** Pinot Noir

**WINEMAKER:** Fiona Traill-Stevenson

**VINEYARD:** \_\_\_\_\_

Grapes come from sites with rocky limestones soils with traces of clay on the north side of the village towards Vosne, known for elegant, rich wines. 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. Biodynamic principles are used in this vineyard.

**WINEMAKING:** \_\_\_\_\_

Fermented in stainless steel with native yeasts. Wine is then transferred to oak barrels 30% are new the rest are one-two years old. Bottled without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

**TASTING NOTES:** \_\_\_\_\_

Perfumed with cherry and sweet spice. Elegant with some development, tobacco and earth.