

MISCHIEF AND MAYHEM – PULIGNY-MONTRACHET 1ER CRU LES CHAMPS GAIN

Bourgogne



APPELLATION: Puligny-Montrachet 1er cru

BLEND: Chardonnay

WINEMAKER: Fiona Traill-Stevenson

VINEYARD: _____

Grapes come from high up on a south-east facing slope. Soils are limestone and clay. Vines are 45 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. This plot is farmed biodynamically but not certified.

WINEMAKING: _____

Fermented with wild yeasts in stainless steel with gentle punchdowns. 25% kept whole-bunch. Gently pressed and then aged in oak, 25% new for around 18 months. Bottled without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Rich nose with pear and quince, round and spicy with a long concentrated fresh finish.