

# MISCHIEF AND MAYHEM – SAVIGNY-LES-BEAUNE LES BAS LIARDS

Bourgogne



**APPELLATION:** Savigny-les-Beaune

**BLEND:** Pinot Noir

**WINEMAKER:** Fiona Traill-Stevenson

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

Savigny-les-Beaune lies between the Hill of Corton and Beaune. Grapes for this wine come from the gentler lower part of the slope. Soils are brown pebbly alluvia carried by the river Rhoin.

**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 with 25% kept whole bunch. There are five light punch-downs during fermentation. Wine is then transferred to oak barrels 25% of which are new where it matures for 16 months. Bottled without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



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

Perfumed and savoury notes with candied fruit. Pure sweet fruit on the palate with chalky tannins on the finish.