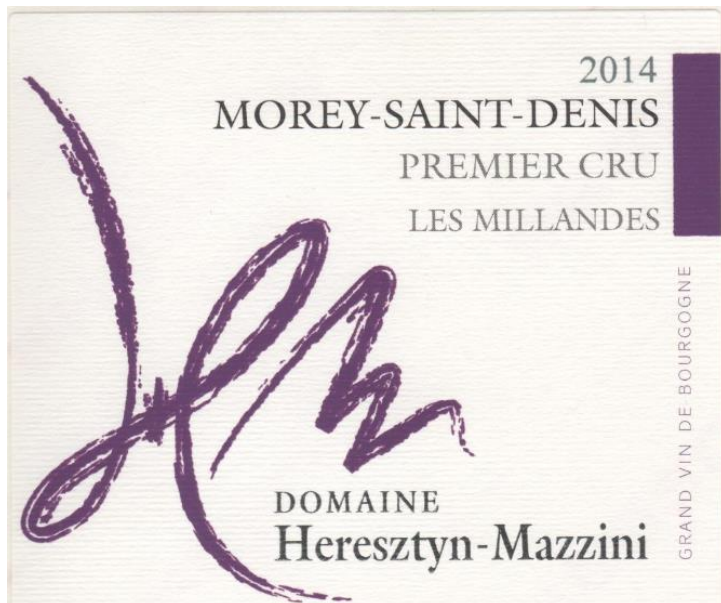




# DOMAINE HERESZTYN-MAZZINI MOREY-SAINT-DENIS PREMIER CRU LES MILLANDES

The Domaine Heresztyn-Mazzini is today based on organic growing and biodynamics, as much for vines as vinification, as well as during ageing of the wines. Florence and Simon look for precise and coherent balance from soils through to bottling. This balance is achieved through understanding their terroirs and vines to choose the best options, according to each parcel of vines and each vintage.

They place great importance on respecting nature and the environment and use environmentally friendly pest control. All of the estate's plots are ploughed. To improve the yield, once pruned the vines are de-budded and thinned early by hand and a green harvest may be chosen.



## Appellation

AOC Morey-Saint-Denis

## Region

Burgundy  
Côte de Nuits

## Varietals

Pinot Noir

## Wine Color

Red

## Year of Vine Planting

1958

## Terroir

Limestone and clay-limestone  
from the Middle Jurassic period

## Surface Area

0.38 hectare

## Hand Harvested

Yes

## Vinification

50% whole bunch with wild yeast  
fermentation  
Pre-fermentation cold maceration  
Pigeage 3-4 times per day  
Estate bottled, no fining or  
filtering

Ageing: 35-40% new wood oak  
barrels for 16-18 months

## Additional Information

A wine that blends structure with  
elegance. A highly complex  
bouquet based on red and black  
fruits.