

Bourgogne aligoté Queue de Hareng

Domaine Heresztyn-Mazzini

Red Wine - Aligoté

Parcel Origin: Côte de Nuits, municipality of Brochon

Parcel Area: 6 ares 45 ca

Soil Type: Plot situated on the top of a slope, northeast-facing. Jurassic limestone with a mix of fine debris and small pearly oysters.

Year of Planting: 1950 (estimated)

Altitude: 300 meters

Production: 300 bottles

Vineyard Work: This plot is currently being converted to organic farming and is managed using biodynamic practices and phytotherapy. The soils are seeded in August to create a varied vegetal cover (vetch, small forage peas, rye, oats, crimson clover, etc.) to promote microbiological life.

A soft pruning technique is used to favor sap flow.

Harvesting Method: The harvest is done manually, and the grapes are picked into small perforated crates.

Vinification: Pressing of whole, uncrushed clusters.

No sulphuring to allow natural oxidation before racking.

Ageing: In French oak barrels, for a period of 12 months.

Sulphuring: According to the biodynamic calendar and only after malolactic fermentation.

Bottling: Done by us on favorable days (fruit or flower).

