Clos Saint-Denis Grand Cru

Domaine Heresztyn-Mazzini

Red Wine - Pinot noir

PARCEL AREA: 23 ares 23
SOIL TYPE: Brown limestone without pebbles, with the presence of phosphorus and clay.
YEAR OF PLANTING: 1980
ALTITUDE: 290 meters
AVERAGE ANNUAL PRODUCTION: 1000 bottles
VINEYARD WORK
Since the 2016 vintage, we have made the choice to convert our plots to organic farming, and to work with conviction in biodynamics and phytotherapy. The soils of all the plots on the estate are worked moderately to preserve microbiological life. After pruning, to better control yields, the vines are shoot-thinned and leafed early, by hand. A green harvest may be carried out.
HARVESTING METHOD:
The harvest is manual, with the grapes collected in small perforated crates. The harvest is passed through a vibrating table and then a sorting table.
VINIFICATION:
We aim for the least intervention possible to preserve the wine’s initial aromas. Fermentation is started with indigenous yeasts, following a period of pre-fermentation maceration at cold temperatures. Regular pigeages. This cuvée contains between 70-100% whole cluster fermentation.
AGEING:
In oak barrels, 50% new wood, for a duration of 16 to 18 months.
BOTTLING:
Bottled on-site by us, without fining or filtration, and according to the lunar calendar to ensure the wines are perfectly clear and to optimize their aromas.



© 2026 Bertrand's Wines. www.bertrandswines.com - contact@bertrandswines.com