

Côte de Nuits-Villages Queue de Hareng

Domaine Heresztyn-Mazzini

Red Wine - Pinot noir

Parcel Origin: Côte de Nuits, municipality of Brochon

Parcel Area: 26 ares 25 ca

Soil Type: Plot situated on the top of a slope, northeast-facing. Jurassic limestone. The limestone is mainly composed of debris and small pearly oysters.

Year of Planting: 1950 (estimated) and 2006

Altitude: 300 meters

Production: 600 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 by hand, and the grapes are picked into small perforated crates.

Vinification: The aim is to intervene as little as possible to preserve the wine's initial aromas. After a few days of cold maceration (15°C), fermentation begins with indigenous yeasts. Very few punch-downs are performed. A gentle extraction is carried out by remontage (pumping over). This cuvée contains 50% whole clusters.

Ageing: In French oak barrels, for a period of 12-14 months.

Sulphur Addition: Moderate sulphiting according to the biodynamic calendar.

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

