

Gevrey-Chambertin Clos Village

Domaine Heresztyn-Mazzini

Red Wine - Pinot noir

PLOT ORIGIN:

Côte de Nuits, commune of Gevrey-Chambertin

PLOT SURFACE AREA: 22 ares 09

SOIL TYPE: Brown calcareous soils and brown limestone. Also found are marls covered with scree and red silts from the plateau.

YEAR OF PLANTING: 1960

AVERAGE ANNUAL PRODUCTION: 1300 bottles

VINEYARD WORK

Since the 2016 vintage, we have chosen to convert our plots to organic farming, and to work with conviction in biodynamics and phytotherapy. The soils of all the estate's parcels are cultivated moderately to preserve micro-biological life. After pruning, in order to control yields, the vines are debudded and leaf-thinned early, by hand. Green harvesting may also be carried out.

HARVESTING METHOD:

Harvesting is done by hand, and the grapes are picked into small perforated crates. The harvest is passed over a vibrating table then onto a sorting table.

VINIFICATION:

The winemaking is as low-intervention as possible to preserve the wine's original aromas. Fermentation is initiated by indigenous yeasts, following a period of cold pre-fermentation maceration. Punch-downs are carried out regularly depending on the vintage profile. This cuvée contains 50% whole-cluster fermentation.

AGEING:

In oak barrels, including 30% new oak, for a duration of 16 to 18 months.

BOTTLING:

Bottled at the estate, by our team, without fining or filtration, and according to the lunar calendar to obtain perfectly clear wines and enhance their aromas.

