Gevrey-Chambertin Premier Cru "La Perrière"

Domaine Heresztyn-Mazzini

Red Wine - Pinot noir



VINEYARD AREA : 34 ares 57
SOIL TYPE : Former quarry where stone was extracted, then backfilled with earth.
YEAR(S) OF PLANTING : 1982
AVERAGE ANNUAL PRODUCTION : 1850 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 plots are worked moderately in order to preserve microbiological life. After pruning, to best control yields, the vines are debudded and leaf-thinned early, by hand. Green harvesting may be carried out.
HARVEST METHOD :
Harvesting is manual and grapes are picked into small openwork crates. The harvest is sorted first on a vibrating table, then on a sorting table.
VINIFICATION :
As low-interventionist as possible, in order to preserve the wine’s original aromas. Fermentation begins with indigenous yeasts, following a cold pre-fermentation maceration. Punch-downs are carried out regularly, depending on the vintage profile. This cuvée contains approximately 50% whole-cluster fermentation.
AGEING :
In oak barrels, 30% of which are new, for a duration of 16 to 18 months.
BOTTLING :
Bottled at the estate, by our team, without fining or filtration, and in accordance with the lunar calendar, to obtain perfectly clear wines and optimize aromatic expression.

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