Gevrey-Chambertin Premier Cru Les Goulots

Domaine Heresztyn-Mazzini

Red Wine - Pinot noir



PLOT ORIGIN:
Côte de Nuits, commune of Gevrey-Chambertin
“Les Goulots” climat takes its name from the term “gole” and its feminine “golotte,” meaning throat or gullet in Latin. This word can refer to springs, funnel-shaped caves, or the narrow extension of a valley. Such is the case for this plot.
PLOT SURFACE AREA: 38 ares
SOIL TYPE: Thin layer of white marl resting on upper limestone bedrock.
YEAR OF PLANTING: 1981
ALTITUDE: From 340 to 380 meters
AVERAGE ANNUAL PRODUCTION: 1800 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. This plot is always harvested last. The grapes pass 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 approximately 50% whole-cluster fermentation.
AGEING:
In oak barrels, including 35% 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.

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