Gevrey-Chambertin Les Songes

Domaine Heresztyn-Mazzini

Red Wine - Pinot noir



PLOT ORIGIN:
Côte de Nuits, commune of Gevrey-Chambertin.
ASSEMBLAGE OF DIFFERENT PLOTS:
En Songe, Les Gueulepines.
SURFACE AREA: 0.35 ha
SOIL TYPE: Clay-limestone with a good proportion of marls rich in fossilized shells.
YEAR(S) OF PLANTING: 1926 to 1952
AVERAGE ANNUAL PRODUCTION: 2,000 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 worked moderately to preserve the micro-biological life. After pruning, to better control yields, the vines are debudded and leaf-thinned early, by hand. A green harvest may 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:
This cuvée contains between 60-100% whole-cluster fermentation. Fermentation begins with indigenous yeasts after a period of cold pre-fermentation maceration. Punch-downs are carried out regularly, 3 to 4 times a day, to maximize extraction.
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.

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