

DOMAINE HERESZTYN-MAZZINI GEVREY-CHAMERTIN CLOS VILLAGE

The Domaine Heresztyn-Mazzini is today based on organic growing and biodynamics, as much for vines as vinification, as well as during ageing of the wines. Florence and Simon look for precise and coherent balance from soils through to bottling. This balance is achieved through understanding their terroirs and vines to choose the best options, according to each parcel of vines and each vintage.

They place great importance on respecting nature and the environment and use environmentally friendly pest control. All of the estate's plots are ploughed. To improve the yield, once pruned the vines are debudded and thinned early by hand and a green harvest may be chosen.



Appellation AOC Gevrey-Chambertin

Region Burgundy Côte de Nuits

Varietals Pinot Noir

Wine Color Red

Year of Vine Planting 1960

Terroir

Brown calcite and brown limestone, with some marl covered with scree and red silt from the plateau

Surface Area 0.22 hectare

Hand Harvested Yes

Vinification

35% whole bunch with wild yeast fermentation Pre-fermentation cold maceration Pigeage 3-4 times per day Estate bottled, no fining or filtering

Aging: 30% new wood oak barrels for 16-18 months

Additional Information

An extremely refined wine with a feminine nature. Beautifully rich tannins on the palate.