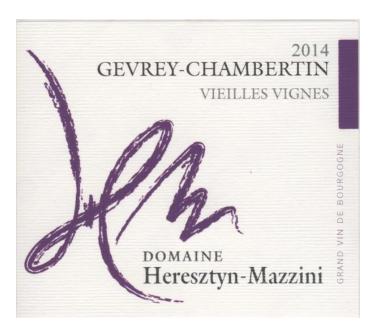


DOMAINE HERESZTYN-MAZZINI GEVREY-CHAMERTIN VIELLES VIGNES

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

1950-1995

Terroir

Clay limestone with marl rich in fossilized shells

Surface Area

1.14 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

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Additional Information

An excellent, refined wine made using old vines. Complex and highly elegant on the palate. Notes of red fruits and spices. A structured wine with a robust aspect.