

**2023 Gevrey-Chambertin “Les Champeaux”:** (45+ year old vines). An exuberantly fresh if brooding nose displays essence of dark cherry, cassis and raspberry along with soft earth and violet-infused aromas that are trimmed in just enough wood to notice. The sappy yet tightly wound and well-detailed mineral-driven flavors culminate in a lingering, focused, youthfully austere and markedly compact finale. This is very clearly built-to-age and a wine that’s also going to need extended patience. 92/2033+

**2023 Gevrey-Chambertin “Lavaut St. Jacques”:** (from a .69 ha parcel of 40+ year old vines). Discreet if easily perceptible wood sets off even more restrained and slightly cooler aromas of both red and dark wild berries together with the classic *sauvage* and forest floor wisps. The medium weight flavors aren’t necessarily denser but they’re even more mineral-driven and powerful while exhibiting impressive depth and persistence on the equally structured and youthfully austere finale. This is very LSJ in character and a wine that’s very likely going to need at least a decade plus of keeping. 92/2035+

**2023 Mazis-Chambertin:** (from 6 different parcels in both Mazis Haut and Bas that average 45+ years of age and total .76 ha). Here too there is enough wood to notice suffusing the restrained if wonderfully spicy nose of ripe black cherry, *sauvage*, earth and an array of subtle floral nuances. The medium-bodied flavors are again not super dense but there is outstanding intensity and an almost pungent minerality to the impressively persistent, if markedly austere and compact, finale that offers by far the best complexity in the range. This is excellent but patience strongly advised as it’s pretty much old school in style. 93/2035+

### Domaine Heresztyn-Mazzini (Gevrey-Chambertin)

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|------|---|-----|---------|
| 2024 | ⇒ Bourgogne Pinot Noir “Champ Franc”            | red | (86-89) |
| 2024 | Chambolle-Musigny Vieilles Vignes               | red | (88-91) |
| 2024 | Clos St. Denis Grand Cru                        | red | (91-93) |
| 2024 | Fixin “La Queue de Hareng”                      | red | (88-91) |
| 2024 | ⇒ Gevrey-Chambertin Vieilles Vignes             | red | (89-91) |
| 2024 | ⇒ Gevrey-Chambertin “Champonnets” 1er           | red | (91-93) |
| 2024 | Gevrey-Chambertin “Clos Village”                | red | (88-90) |
| 2024 | Gevrey-Chambertin “Les Goulots” 1er             | red | (90-92) |
| 2024 | ⇒ Gevrey-Chambertin Les Jouises Vieilles Vignes | red | (89-91) |
| 2024 | Gevrey-Chambertin “La Perrière” 1er             | red | (90-92) |
| 2024 | ⇒ Gevrey-Chambertin Les Songes Vieilles Vignes  | red | (89-92) |
| 2024 | ⇒ Morey St. Denis “Les Millandes” 1er           | red | (90-93) |

Florence Heresztyn, who with her husband Simon, runs this 6 ha domaine, concisely described the 2024 growing season as “really, really complicated as the troubled flowering not only cost us yield but it just seemed to rob the vines of their natural defense against a massive attack of mildew. We are of course biodynamic and thus only use contact products for our treatments and while they are better for our vineyards and the environment, the major disadvantage is that they wash off easily. As such, we made full 17 treatments, or double a normal year, which of course made for hours upon hours of tractor work, which was made all the more difficult by the muddy conditions. We sort of stumbled toward the harvest, which we ultimately began on the 16<sup>th</sup> of September. Predictably, yields weren’t high at only 15 hl/ha though it was highly variable because for example, our Gevrey *villages* vineyards produced no more than 8 hl/ha. Sugars were acceptable at between 12 to 12.5% so we mostly left them as they were. We vinified quite softly without sulfur using a much lower percentage of whole clusters than usual though a few wines saw 30 to 40%. We also barreled down using no new barrels at all save for the Clos St. Denis where it was 30%. As to the wines, they are coming along. I wasn’t wild about them at first but their energy and freshness has grown on me and now I quite like them. While I don’t think 2024 is a great vintage, it actually offers much to like.” I like Mme Heresztyn has characterized her wines perfectly, e.g., they’re not the best she has ever made but they do offer much to like. (Caveau Selections, [www.caveauselections.com](http://www.caveauselections.com), OR; Milton Road Trading Corp, LLC, [www.miltonroadtrading.com](http://www.miltonroadtrading.com), CA; Bertrand’s Wines, [www.bertrandswines.com](http://www.bertrandswines.com), NY; USA; Charles Taylor Wines, [www.charlestaylorwines.com](http://www.charlestaylorwines.com), Clark Foyster Wines Ltd, [www.clarkfoysterwines.co.uk](http://www.clarkfoysterwines.co.uk), Bancroft Wines, [www.bancroftwines.com](http://www.bancroftwines.com), UK; Galleon Wines, [www.galleonwines.ca](http://www.galleonwines.ca), Canada; Vinum Pte Ltd, [www.vinumfinewines.com](http://www.vinumfinewines.com) Singapore; HK Wine Vault, [www.winevault.com.hk](http://www.winevault.com.hk), Hong Kong; Jeroboam Co, Ltd, [www.jeroboam.co.jp](http://www.jeroboam.co.jp), Japan).

**2024 Bourgogne Pinot Noir “Champ Franc”:** (from the regional portion of the vineyard). Fresh aromas of various red berries, earth and a whiff of humus introduce attractively textured flavors that offer solid volume that carries over to the rustic, lingering and complex finale. This is lovely plus it should repay a few years of keeping. (86-89)/2028+

**2024 Fixin “La Queue de Hareng”:** This is aromatically similar to the Bourgogne if slightly more elegant. The sleeker and more voluminous flavors possess a lovely sense of underlying tension along with a subtle minerality that adds to the overall appeal of the youthfully austere, balanced and solidly persistent finish. (88-91)/2029+

**2024 Chambolle-Musigny Vieilles Vignes:** (from Bas Doix and the *villages* portion of Aux Échanges). Fresh, bright and distinctly cool aromas include those of red currant, cherry, spice and a floral top note. The delicious middle weight flavors also flash a subtle minerality on the youthfully austere and firm finish that isn't exactly rustic though it flirts with it. (88-91)/2030+

**2024 Gevrey-Chambertin “Clos Village”:** (from vines planted in 1952; note that this *cuvée* is only sold in the US, UK and Japanese markets). Firm reduction masks the underlying fruit at present. More interesting are the less concentrated, but somewhat curiously, finer flavors that possess a seductive texture if not the same depth on the youthfully austere and sneaky long finale. (88-90)/2030+

**2024 Gevrey-Chambertin Vieilles Vignes:** (from a mix of vines that average 60+ years of age; the *lieux-dits* include Platières, Puits de la Baraque, Charreux, Combe de Lavaut, Nouroy and Murots). Airy aromas of wild red currant, the *sauvage*, forest floor and hint of violet. The sleek and moderately dense flavors possess good power as well as fine length on the youthfully austere, firm and balanced finale. This could use better depth so a few years of aging should prove to be beneficial. (89-91)/2031+

**2024 Gevrey-Chambertin Les Jouises Vieilles Vignes:** (from a blend of Le Fourneau and Jouise). Discreet floral nuances add a touch of elegance to the cool and airy mix of red and dark cherry that is liberally laced with humus-tinged earth nuances. While only acceptably dense, there is again a sleek and refined, indeed even polished, mouthfeel to the utterly delicious flavors that conclude in a youthfully austere and slightly firmer finish that could also use better depth. This is a quality Gevrey *villages* and worth a look. (89-91)/2032+

**2024 Gevrey-Chambertin Les Songes Vieilles Vignes:** (from a blend of En Songes and Les Geulepines). A moderately *sauvage*-inflected nose grudgingly reveals its aromas of plum, black cherry and underbrush nuances. There is slightly better volume to the delicious middle weight flavors that terminate in a youthfully austere, dusty, powerful and compact finale. This is also a very good *villages* and worth considering. (89-92)/2032+

**2024 Gevrey-Chambertin “La Perrière”:** (from a .35 ha parcel). Enough wood to merit pointing out presently frames more elegant and layered aromas of various red berries, spice and much more subtle earth influence. The succulent, round and seductively textured medium weight flavors possess a fleshy mouthfeel that contrasts noticeably with the bitter pit fruit-inflected finale that is both dusty and austere. This very firm effort is going to need extended patience. (90-92)/2034+

**2024 Gevrey-Chambertin “Les Goulots”:** (from a .55 ha parcel). This is firmly reduced and revealing nothing. More interesting are the markedly intense and even more mineral-driven flavors that flash focused power on the detailed, lightly austere and sneaky long finish. This is very much a classic Goulots and should age accordingly, which is to say up to a decade. (90-92)/2032+

**2024 Gevrey-Chambertin “Champonnets”:** Subtle if still easily perceptible wood influence suffuses the fresh and cool aromas of primarily red and dark wild currant along with pretty floral top notes. As is usually the case, there is notably more size, weight and volume to the powerful larger-bodied flavors that are almost as mineral-driven on the robust, compact and built-to-age finale. This is very Champonnets with its “take no prisoners” style. (91-93)/2034+

**2024 Morey St. Denis “Les Millandes”:** This possesses the most floral-inflected nose in the range with its array of the essence of red berries, the *sauvage* and ample earth influence. There is a lovely sense of underlying vibrancy to the delicious and solidly powerful, if not quite as dense, flavors that exude a subtle minerality on the moderately austere, balanced and built-to-age finale. Patience strongly suggested as this is not likely to drink especially well young. (90-93)/2034+

**2024 Clos St. Denis:** (from a .28 ha parcel of 30+ year old vines in Calouère; the first vintage was 1979). Pungent aromas of reduction and wood overshadow the fruit today. Otherwise, there is more refinement, if not the same robust power, to the delicious and solidly concentrated flavors that possess a beguiling, even caressing, texture before culminating in a moderately austere, balanced and equally compact finale. This is classy and I like the innate sense of harmony. (91-93)/2034+