

Heresztyn-Mazzini – 2024

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Tasted in Gevrey-Chambertin with Simon Heresztyn, 27 October 2025.

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Domaine Instagram

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Simon on 2025:

"Happy - except for the volume - 30% less"

Simon on 2024:

"Cold, with a lot of water - 1,100mm instead of the usual 650mm of rain. We lost 70% of our normal quantity of grapes, but we're happy with the quality of the wines. It's a lovely *pinot* vintage but with 70% losses overall... Mainly destemmed, but we have four wines still with some whole bunches, but a lower amount than most other vintages, as we didn't want any green tannins..."



The wines...

The team navigated the vintage difficulties well - the wines here are delicious in 2024 - well done !!

Ardea 'corks' at this domaine:

2024 Bourgogne

All was moved into tank 2 weeks ago...

Bright red fruit. Mouth-filling, faintly creamy. A supple concentration - the leading edge of acidity apparent today, but it's a cushioned and tasty wine.

2024 Fixin Queve de Hareng

First vintage after 2 with a Côte de Nuits Villages label.

A more floral width of aroma. More incisive, with a lovely, and growing, intensity too. A delicious wine already - but there's only 1 barrel this vintage...

2024 Chambolle-Musigny

A blend of 2 plots, but only 2 barrels this time...

Pretty red fruit with fine clarity. Ooh - so lovely and direct, architectural - what a super, sweeping, wine. Simply excellent - yum!!

2024 Gevrey-Chambertin Vieilles-Vignes

A darker fruited wine. More depth and impact - an extra generosity to this flavour too. So wide, and slowly fading with a creamy flavour. Another simply excellent villages...

2024 Gevrey-Chambertin Clos Village

The parcel next to the domaine buildings - an old parcel of 65-year-old vines. 'It's the garden of the domaine and our 'Chambolle' of Gevrey...'

A deeper nose, dark fruit energy and quite complex. Larger in the mouth, the flavours are framed with a velvet tannin, micro-grained. Finishing long...

2024 Gevrey-Chambertin Vieilles-Vignes Les Jouisés

From the south of Gevrey - From les Jouisés and Fourneux - 70-year-old vines in 2 parcels.

A more airy, more soil-type of nose - slowly with a more floral lift. Large in scale, very silky, subtly grained in the middle and finishing flavours. Super wine...

2024 Gevrey-Chambertin En Songes

Ooh - here's a lovely floral, rose perfume. Scale, more fluidity, supple and modestly generous. To wait 2-3 years, but that could be a great villages - quite slaine in the mineral finish...

2024 Gevrey-Chambertin 1er Perrières

'The most fine 1er, the wine with the most finesse so we use the least whole-clusters, sited close to Mazy.'

High tones - a more airy aromatic presentation. Hmm - vibrant, fluid again - more fruit driven and with an extra lick of drier velvet texture. Wait 3 years for this, but the shape and flavour are already very attractive...

2024 Gevrey-Chambertin 1er 1er Les Goulots

Only 4 owners, Magnien, Gallois, Fourrier are the others here. Started biodynamics here in 2013.

A darker nose, here with some spice. Depth, some good level of concentration, deeply flavoured - a dry velvet that is halfway between the previous two wines... Delicious already, but keep this 3-4 years...

2024 Gevrey-Chambertin 1er 1er Champonnets

Open and fresh - growing in perfume - some whole cluster complexity at this stage. Scale, generosity, lots of concentration. A larger wine, with plenty of dark-fruited depth. Also completely delicious.

2024 Morey Saint Denis 1er La Millandes

Over 70-year-old vines.

A softer note of whole cluster perfume. Scale again with lots of energy but a very different style with a more sparkly complexity and clean width of modestly dry finishing flavour. This will be excellent, but give it 3+ years...

2024 Clos St.Denis

They can get 4 barrels from these 45-year-old vines. The only wine with some new oak this vintage

Another level of darker, deeper fruit - a tiny toast from the 1 new barrel (30%). Beautiful in the mouth; scale, silky, very faintly fading. Ultra-classy wine and it's going to be a beauty...

And a little white:

2024 Bourgogne Chardonnay

A nose that's showing some roundness. In the mouth, this has roundness and a little creaminess too - but still juicy and moreish - that's delicious