

Heresztyn-Mazzini 2024 Bourgogne Pinot Noir Champ Franc 16/20

Cask sample. Soft, easy, pleasurable drinking. Has a touch of spice on the edge which compliments the richness and ripe dark-berry fruit. Plush, juicy and with good purity. Not the cheapest Bourgogne Pinot Noir but one that has lots of upside. Drink: 2026 – 2029 (Andy Howard MW)

Heresztyn-Mazzini 2024 Gevrey-Chambertin Vieilles Vignes 16.5/20

Cask sample. Beautifully crafted but definitely not a bargain Gevrey-Chambertin. Lots of spice, love the ripeness of fruit here. All is very understated and refined. No hard edges. But the price seems very topsey. Drink: 2026 – 2032 (Andy Howard MW)

Heresztyn-Mazzini 2024 Gevrey-Chambertin Vieilles Vignes Les Songes

16.5+/20 Tank sample. Juicy, lively, plenty of freshness and upfront appeal. Not the most complex, but give this time and this will gain weight and intrigue. Savoury edge, floral and leafy notes. Underneath there is purity of fruit. Concentration comes from the older vines, adding extra finesse. Drink: 2027 – 2034 (Andy Howard MW)

Heresztyn-Mazzini 2024 Gevrey-Chambertin Premier Cru Les Goulots 17.5+/20

Cask sample. A premier cru at a grand cru price! Not what consumers really want. But there is no doubting that this is a very fine Côte de Nuits Pinot Noir. Lovely balance on the nose, not too heavy, not too extracted. Lots of finesse on show. Love the sweetness of red cherry and raspberry on the palate. Subtle oak. Great acidity and fine tannins complete the package. Love the wine but not convinced by the price. Drink: 2027 – 2035 (Andy Howard MW)

Heresztyn-Mazzini 2024 Morey Saint Denis Premier Cru Les Millandes 17+/20

Tank sample. A little less flesh and concentration compared with the Gevrey-Chambertin Champonnets, but there is a great deal of refinement and focus here. Fine tannins, subtle oak, persistence on the finish. Refined Morey 1er Cru which will age super-gracefully. Drink: 2027 – 2036 (Andy Howard MW)

Heresztyn-Mazzini 2024 Gevrey-Chambertin Premier Cru Champonnets

17.5++/20 Tank sample. Deep, brooding, mysterious. Lots to come. Oak is very evident on the nose/palate – needs time. Firm tannins, but great purity and drive on the palate. Dark berry/cherry fruit. Violet notes. An expensive premier cru but one that has many characteristics often seen in the grand crus. Drink: 2027 – 2038 (Andy Howard MW)

Heresztyn-Mazzini 2024 Clos Saint Denis 17.5++/20

Cask sample. Nutty, chewy, has a savoury edge. Needs several years in bottle to blossom. Tannins have plenty of bite – I'd leave this for at least four years before broaching. I am sure it will be a great Clos St-Denis but do give it time. Drink: 2029 – 2042 (Andy Howard MW)