

# Burghound.com's 2013 Vintage Selections

## Top Value Wines from the 2013 Vintage in this issue

2013      Gevrey-Chambertin Vieilles Vignes      Heresztyn-Mazzini      (89-91)

## "Sweet Spot" Wines from the 2013 Vintage

2013      Morey St. Denis "Les Millandes" 1<sup>er</sup>      Heresztyn-Mazzini      (91-93)

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

2013	Bourgogne	red	(85-88)
2013	Chambolle-Musigny	red	(87-90)
2013	Clos St. Denis Grand Cru	red	(92-94)
2013	➔ Gevrey-Chambertin "Champonnets" 1er	red	(90-93)
2013	Gevrey-Chambertin "Les Goulots" 1er	red	(90-92)
2013	Gevrey-Chambertin "La Perrière" 1er	red	(89-92)
2013	Gevrey-Chambertin "Clos Villages"	red	(87-89)
2013	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2013	➔ Morey St. Denis "Les Millandes" 1er	red	(91-93)
2012	Clos St. Denis Grand Cru	red	93
2012	Gevrey-Chambertin "Les Goulots" 1er	red	90
2012	➔ Gevrey-Chambertin Vieilles Vignes	red	89

If the line-up of wines, not to mention half the domaine name sounds awfully like the old Domaine Heresztyn, it's not your imagination. That's because Florence Heresztyn and her husband Simon Mazzini leased 5.5 ha of vines from her father and aunt where their first vintage under the new name was in 2012; I should point out that Domaine Heresztyn still exists but only as a seller of grapes for a few parcels of vines that were not leased such as the Borniques and Corbeaux. The *appellations* might be the same but Florence stresses that there remain relatively few similarities to what her father Stanislaus used to do. I asked her to describe the approach and she explained that "we use no anti-rot treatments and do the harvest manually where the fruit is placed in perforated cases. Of course we sort at the winery but we also do a pre-harvest sorting where any substandard or damaged fruit is dropped. I do 5 to 8 days of cool maceration and while the percentages vary according to the wine in question I would say that on average we use 50% whole clusters during the vinification that lasts about 3 weeks. We then do 48 hours of lees settling and then rack into barrel where the new wood ranges from 30 to 50%. The wines remain in barrel between 14 and 18 months and are then bottled without fining or filtration save for the last 5% to eliminate any heavy lees. Given that 2013 is only our 2<sup>nd</sup> vintage we will of course continue to fine tune things but this is our basic approach." I would describe the style as classic with just a bit more stem influence. As the scores and comments confirm I was impressed