

**2014 Domaine Heresztyn-Mazzini
Clos Saint Denis Grand Cru**

The 2014 Clos Saint Denis Grand Cru comes from the domaine's single parcel of vine that has been pruned Cordon-Royat for more than ten years to increase the concentration. Matured in 50% new oak, I was seeking just a little more personality to come through on the nose. The palate is medium-bodied with grainy tannin, the new oak needing the rest of its élevage to be fully subsumed with a pleasant salinity on the finish. Hopefully it will muster a touch of more joie-de-vivre and tension, because this has impressive substance and focus.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so..."

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Gevrey Chambertin 1er Cru la
Perriere**

The 2014 Gevrey Chambertin 1er Cru la Perrière was cropped at around 30 to 35 hectoliters per hectare this year because of the cold weather in spring during flowering. The nose is tightly wound and nicely defined, but it needs to develop more intensity by the time it is in bottle. The palate is medium-bodied with fine tannin, quite elegant with red berry fruit mixed with sea salt and something sweet, perhaps just a hint of date or fig that lends an attractive exotic touch on the finish. Very fine.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. ...

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Gevrey-Chambertin "Les Songes"
Vieilles Vignes**

The 2014 Gevrey-Chambertin "Les Songes" Vieilles Vignes is a blend of En Changes and Gueulepine from 82-year-old vines. There nose is quite forward, almost exotic in style with small red cherries, kirsch and a touch of melted tar. It gains intensity in the glass. The palate is medium-bodied with fine tannin, quite crisp in the mouth with a structured and lightly spiced finish. There is a touch of chewiness to contend with, so I would afford this 3-4 years in bottle.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte ...

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Gevrey Chambertin Vieilles
Vignes**

The 2014 Gevrey Chambertin Vieilles Vignes is a blend of two different parcels located on the east of the village that matured in 40% new oak. The nose is harmonious and crisp, the whole bunch here nearly embraced, with blackberry and raspberry fruit that are detailed and elegant. The palate is medium-bodied with quite firm tannin in the mouth. Dark berry fruit here with just a hint of dark chocolate and good body, but it needs just a tad more finesse on the finish.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte ...

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Gevrey Chambertin Clos Village**

The 2014 Gevrey Chambertin Clos Village was showing a bit of stemminess on the nose that will hopefully be subsumed with time. The palate is medium-bodied, a little disjointed at the moment with a veneer of creamy oak (30%) that needs to be absorbed. I think this will come together by the time of bottling and it may well warrant a higher score then.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte raisonnée. In 2015, we have tried biodynamic in one of the vineyards. We aim to be totally organic eventually. We have a...

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Chambolle Musigny Village**

The 2014 Chambolle Musigny Village comes from two parcels of land and it was the first vineyard that was picked this vintage after a little hail damage. The nose is difficult to read and showed just a touch of volatility. The palate is sweet on the entry with fleshy red fruit, a little dry on the finish. I'd like to come back to this at a later date as it was not showing as well as I expected.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte raisonnée. In 2015, we have tried biodynamic in one of the vineyards. We ai...

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Gevrey Chambertin 1er Cru les
Champonnets**

The 2014 Gevre -Chambertin 1er Cru les Champonnets had a few more stems than other cuvées. It has a refined bouquet, a little bashful at first and never exploding from the glass, more unfolding with each swirl of the glass with blackberry, raspberry and a touch of graphite. The palate is medium-bodied with fine tannin, a mixture red and black fruit mixed with sea salt, and that marine influence becomes more pronounced towards the finish. I admire the cohesion here. This might not be endowed with huge length, but this is compensated by its complexity and nuance.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte raisonnée. In 2015, we have tried biodynamic in one of the vineyards. We aim to be totally organic eventually. We have also increased the percentage of whole bunch:..."

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Bourgogne Rouge**

The 2014 Bourgogne Rouge is completely destemmed and sees no new oak. It has a light floral bouquet with touches of blueberry and strawberry -- quite elegant in style. The palate is medium-bodied with crisp tannin, and there is a nice seam of acidity here with brambly red berry fruit on the natural finish.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte raisonnée. In 2015, we have tried biodynamic in one of the vineyards. We aim to be totally organic eventually. We have also increased the percentage of whole bunch:..."

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Bourgogne Blanc**

Coming from two parcels in Gevrey, the bunches of the 2014 Bourgogne Blanc are transferred directly into the press, and the wine has an attractive nose with hints of white chocolate and almond infusing the creamy fruit. The palate is soft and quite plush, a pleasant roundness here, with the 20% new oak nicely integrated on the finish and complementing the subtle tropical fruit. Just highly enjoyable.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte raisonnée. In 2015, we have tried biodynamic in one of the vineyards..."

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Gevrey-Chambertin "Les Jousies"
Vieilles Vignes**

The 2014 Gevrey-Chambertin "Les Jousies" Vieilles Vignes comes from vines towards the south of the village. The nose is bashful at first, but it soon begins to find its voice and the terroir comes through nicely, I think because there is less new oak (25%). The palate is medium-bodied, refined and harmonious with fine tannins and well judged acidity. This is my favorite of the three Vieilles Vignes, with the most personality and refinement.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half are farmed lutte raisonnée. In 2015, we have...

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Morey Saint Denis 1Er Cru les
Millandes**

The 2014 Morey Saint Denis 1er Cru les Millandes was picked a little earlier just to keep the acidity from the berries that were affected by millerandage. It has a well defined bouquet with light gravel scents infusing the blackberry and briary fruit. This is very correct but also very composed. The palate is medium-bodied with slightly earthy red berry fruit. There is still some oak to be subsumed, but I think it was a right decision to pick early as the acidity maintains sufficient tension on the slightly foursquare finish.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we...

- Neal Martin (December, 2015)

**2014 Domaine Heresztyn-Mazzini
Gevrey Chambertin 1er Cru les
Goulots**

The 2014 Gevrey Chambertin 1er Cru les Goulots was the last to be picked as they wanted to wait for the weather to achieve ripeness (around September 24). The nose is very attractive, with the whole bunch fruit lending freshness and vigor, subtle woodland aromas, perhaps even a hint of mushroom. The palate is medium-bodied with fine, masculine and upright with decent structure, "correct" on the finish but precise and detailed. This shows what this vineyard can do in the right hands.

Back to the domaine that I visited after a tip-off from a friend that resulted in a few bon mots and a brand new signage adorning the front gates. Florence Heresztyn was there to greet me on a bitterly cold morning, so it was quite a relief to take refuge in her capacious cellars. This is a domaine in the flux of change, as one generation has only recently taken over from the other. It is clear that both Florence and Samuel are constantly questioning the way they farm their vineyards and make their wine, trial and error almost. So for example, out in the vines there are changes in the vineyard husbandry. "In 2014, we have applied organic farming to half of the vines," Florence explained. "It is so that we can understand the process. The other half ...

- Neal Martin (December, 2015)