

Domaine Heresztyn-Mazzini

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: 50% for all the crus except the Bourgogne Rouge. We also have a new cooperage in 2014 from Chassin, and Monsieur Chassin came to visit the cellar. We have a special toasting for each cuvée."

I asked about any *drosophila suzukii* but Florence told me that there was little apart from in Chambolle-Musigny. They started the harvest on September 16 or 17 and racked the first week in October. "It is a very fruity vintage for us," she remarked. "The 2013 vintage was more like a fight, but 2014 was quieter."

If I can be honest, the decision that had the most impact in 2014 is actually not in the vineyard, but their choice of using Chassin as the cooperage to raise their wines. I am not for one minute suggesting it was a wrong move, but as I said to Florence, the only way that you can judge the result apropos new oak, size of vessel and toasting, is by actually making the wine and tasting it. Ipso facto, not every cuvée is going to hit a home run. If we take the three Gevrey-Chambertin Vieilles Vignes for example, three cuvées that have been reconfigured in terms of which vines are blended together, then the one that worked the best for me happened to be the one with the least new oak (the "Les Jouises"). Some of the entry level cuvées did seem a little out of kilter relative to the previous vintages at this early stage, so hopefully they will knit together by the time of bottling. Likewise, there were one of two occasions where I might have actually decreased the amount of whole bunch fruit since the stems seems to figuratively "jut out" with some of the Village Crus. However, there are some great successes here, notably the superb Gevrey-Chambertin les Goulots and the Champonnet: both attesting to a domaine that has really ratcheted up quality in recent years.

I look forward to tasting their 2015s and seeing how their improvements have influenced the wines. This is a domaine on the move.