

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

2014	Bourgogne	red	(86-88)
2014	Chambolle-Musigny	red	(87-90)
2014	Clos St. Denis Grand Cru	red	(92-94)
2014	➔ Gevrey-Chambertin "Champonnets" 1er	red	(90-93)
2014	Gevrey-Chambertin "Les Goulots" 1er	red	(90-92)
2014	➔ Gevrey-Chambertin - Les Jousies Vieilles Vignes	red	(89-91)
2014	Gevrey-Chambertin "La Perrière" 1er	red	(90-92)
2014	➔ Gevrey-Chambertin - Les Songes Vieilles Vignes	red	(89-91)
2014	Gevrey-Chambertin "Clos Villages"	red	(87-90)
2014	Gevrey-Chambertin Vieilles Vignes	red	(88-91)
2014	➔ Morey St. Denis "Les Millandes" 1er	red	(91-93)

If the line-up of wines, not to mention half the domaine name sounds a lot 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 Chambolle "Borniques" and Gevrey "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. As to the 2014 vintage Heresztyn noted that "it was a much easier growing season than we had in 2013. Better still is that we had normal yields overall though they did vary significantly from one parcel to another. We chose to begin picking on the 16<sup>th</sup> of September and the fruit was really quite clean as were the stems which enabled us to use 50% whole clusters for everything except the Bourgogne." (MacArthur Beverages, [www.bassins.com](http://www.bassins.com), Washington DC, Esquin Imports, Inc., email [esquin.contact@gmail.com](mailto:esquin.contact@gmail.com), San Rafael, CA; Clark Foyster Wines Ltd, [www.clarkfoysterwines.co.uk](http://www.clarkfoysterwines.co.uk), H & H Bancroft Wines, [www.bancroftwines.com](http://www.bancroftwines.com), both UK; Agence PF, [www.agencepf.ca](http://www.agencepf.ca), Québec, Canada; and FWines Co Ltd, [www.fwines.co.jp](http://www.fwines.co.jp), Tokyo, Japan).

**2014 Bourgogne:** Subtle touches of earth and wood add breadth to the pretty and fresh red and dark currant aromas. There is good volume to the round, supple and delicious flavors that display only mild rusticity on the balanced finish. (86-88)/2018+

**2014 Chambolle-Musigny:** (from Bas Doix and Aux Echanges). Once again there is a subtle application of wood on the spicy nose that consists mainly of essence of black cherry and floral scents. The mouth feel of the supple middle weight flavors is quite fine though they tighten up considerably on the stony and saline-inflected finale. (87-90)/2020+

**2014 Gevrey-Chambertin "Clos Villages":** (from vines planted in 1952; note that this *cuvée* is only sold in the USA, UK and Japanese markets). Touches of wood toast and menthol sit atop the cool red berry fruit and earth aromas. Like the Chambolle the mouth feel of the round and seductively textured medium weight flavors is quite fine, all wrapped in a caressing and forward finish. This charming effort should drink well almost immediately if desired. (87-90)/2019+