

DOMAINE HERESZTYN-MAZZINI

They are starting to convert some of their vineyards to biodynamics; currently (uncertified) organic. Around 50% whole-bunch fermentation.

- **Dom Heresztyn-Mazzini, Vieilles Vignes 2014 Gevrey-Chambertin**

(<http://www.jancisrobinson.com/tastings/view/579977>)

Mid crimson. Nicely ripe red fruit on the nose. Peppery and with some oak sweetness, subtly so. That oak spice on the palate again. Present, smooth tannins. Savoury finish. (JH)

Drink 2018-2024

Imported into the UK by Clark Foyster 16 (<http://www.jancisrobinson.com/tastings/view/579977>)

- **Dom Heresztyn-Mazzini, Clos Village 2014 Gevrey-Chambertin**

(<http://www.jancisrobinson.com/tastings/view/579978>)

Lightish cherry red. More red-fruited than the Vieilles Vignes, more scented. Perhaps a little stalky? Needs more time and has just about enough fruit depth for the structure. (JH)

Drink 2019-2026

Imported into the UK by Clark Foyster 16 (<http://www.jancisrobinson.com/tastings/view/579978>)

- **Dom Heresztyn-Mazzini, Les Jouises 2014 Gevrey-Chambertin**

(<http://www.jancisrobinson.com/tastings/view/579979>)

Mid cherry red. Dark-red fruit. Firm, a little chewy, but really harmonious in quite a restrained style. Elegant, not at all showy, but well shaped. (JH)

Drink 2019-2025

Imported into the UK by Clark Foyster 16.5 (<http://www.jancisrobinson.com/tastings/view/579979>)

- **Dom Heresztyn-Mazzini, La Perrière Premier Cru 2014 Gevrey-Chambertin** (<http://www.jancisrobinson.com/tastings/view/579980>)

Peppery and with a firm, slightly stemmy character. A little chewy at the moment, with moderate fruit weight but has finesse in a restrained style. (JH)

Drink 2019-2024

Imported into the UK by Clark Foyster 16 (<http://www.jancisrobinson.com/tastings/view/579980>)

- **Dom Heresztyn-Mazzini, Les Goulots Premier Cru 2014 Gevrey-Chambertin** (<http://www.jancisrobinson.com/tastings/view/579981>)

A light stalky/herbal character on the nose and also on the palate, giving dryish chalky tannins. Not particularly expressive at the moment and finishes slightly dry, for now at least. (JH)

Drink 2018-2022

Imported into the UK by Clark Foyster 16 (<http://www.jancisrobinson.com/tastings/view/579981>)

- **Dom Heresztyn-Mazzini, Les Milandes Premier Cru 2014 Morey-St-Denis** (<http://www.jancisrobinson.com/tastings/view/579982>)

Mid cherry red. Lively and more scented than the Gevrey Goulots. On the palate it is tighter and very fine-boned. Dry, almost dusty finesse here. Lightish but elegant. (JH)

Drink 2018-2025

Imported into the UK by Clark Foyster 16.5 (<http://www.jancisrobinson.com/tastings/view/579982>)

- **Dom Heresztyn-Mazzini, Grand Cru 2014 Clos St-Denis**

(<http://www.jancisrobinson.com/tastings/view/579983>)

Mid cherry red. Spicy dark-red fruit. Tight, dry and finely textured. Could do with a little more fruit depth at this level but the texture is lovely and it lingers well. (JH)

Drink 2019-2027

Imported into the UK by Clark Foyster 16.5 (<http://www.jancisrobinson.com/tastings/view/579983>)