

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

**2015 Bourgogne – Pinot Noir red (86-88)**

**2015 Chambolle-Musigny red (87-90)**

**2015 Clos St. Denis Grand Cru red (92-94)**

**2015 Gevrey-Chambertin Vieilles Vignes red (88-91)**

**2015 Gevrey-Chambertin “Champonnets” 1er red (91-93)**

**2015 Gevrey-Chambertin “Les Goulots” 1er red (90-93)**

**2015 Gevrey-Chambertin Les Jouises Vieilles Vignes red (89-91)**

**2015 Gevrey-Chambertin “La Perrière” 1er red (90-92)**

**2015 Gevrey-Chambertin Les Songes Vieilles Vignes red (89-91)**

**2015 Gevrey-Chambertin “Clos Villages” red (87-90)**

**2015 Morey St. Denis “Les Millandes” 1er red (91-93)**

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Florence Heresztyn described the 2015 growing season as one that “was stress-free for the *vignerons* but vines did suffer some hydric stress due to the very hot and dry conditions, particularly in June and July. In fact the rain arrived just in time in August and the timing couldn’t have been more perfect as it allowed the vines a chance to regroup and then make the push toward final fruit maturity. The heat though did cause some problems during the flowering and our older vines definitely suffered some shatter which obviously reduced yields in those parcels. But just in general there was a high incidence of shot berries which only served to add to the already high solids to liquid ratio. We picked from the 7<sup>th</sup> of September until the morning of the 12<sup>th</sup> and then watched it rain in the afternoon so we completely lucked out! There was almost no sorting as the fruit was about as clean as it could be. We used between 50 and 60% whole clusters during the vinifications for every wine with the exception of the Bourgogne. I did a relatively soft vinification as it would have been very easy to over-extract and our goal is of course to produce balanced but age-worthy wines so we reasoned that less was more if you will. What I find so interesting about this vintage is that it was very hot yet the fruit retained a good amount of tartaric acidity which explains why the wines are quite ripe yet so fresh and energetic.” Heresztyn also noted that the domaine is converting to biodynamic farming principles and several vineyards were farmed that way in 2015. While the new incarnation of the old Domaine Heresztyn has only been producing wines since the 2012 vintage, I would say that 2015 is the best that I have seen from them to this point. (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, Bertrand’s Wines, [www.bertrandswines.com](http://www.bertrandswines.com), Manhasset, NY; 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

**2015 Bourgogne – Pinot Noir:** A distinctly earthy and *sauvage*-inflected nose consists primarily of various dark berries that complement the rich and relatively full-bodied flavors that possess excellent volume for a wine at this level, all wrapped in a rustic, serious and mildly warm finish. This should drink well early on. (86-88)/2017+  
**2015 Chambolle-Musigny:** (from Bas Doix and Aux Echanges). This is at once fresher and more elegant with its dark cherry and floral-scented nose. There is also better energy to the attractively textured middle weight flavors where the appealing sense of verve carries over to the lightly saline, balanced and persistent finish. (87-90)/2019+

**2015 Gevrey-Chambertin “Clos Villages”:** (from vines planted in 1952; note that this *cuvée* is only sold in the USA, UK and Japanese markets). Discreet wood nuances easily allow the markedly floral-suffused nose of red and dark currant and earth aromas to be appreciated. The sleek and equally energetic medium weight flavors possess a seductive texture on the delicious and lingering finish that is pretty but not really identifiably Gevrey in style. (87-90)/2020+

**2015 Gevrey-Chambertin Vieilles Vignes:** (from a mix of vines that average 60+ years of age; the *lieux-dits* include Platières and Murots). This is aromatically quite similar to the Clos Village though the fruit is slightly denser and that sense of better density is confirmed by the bigger, richer and more concentrated flavors that possess both more power and persistence on the attractively complex finale. This, by contrast, is very Gevrey in style. (88-91)/2021+

**2015 Gevrey-Chambertin Les Songes Vieilles Vignes:** (this is actually a blend of En Songes and Les Geuelepines that most people would not know isn't exclusively from En Songes given the very close similarity of the names). A background whisper of wood sets off an overtly floral nose, and in particular violet, that is composed by notes of plum, dark currant and plenty of earth. There is impressive mid-palate concentration to the more refined medium-bodied flavors that exude a fine bead of minerality on to the sappy, firm and beautifully complex finish. Worth considering. (89-91)/2022+

**2015 Gevrey-Chambertin Les Jouis Vieilles Vignes:** (this is actually a blend of Le Fourneau and Jouis that most people would not know isn't exclusively from Jouis given the very close similarity of the names). Here too subtle wood is present on the cool, pretty and layered nose of various red berries, rose petal, spice and a touch of newly turned earth. There is an equally cool and restrained feel to the more obviously mineral-inflected medium weight flavors that culminate in palate coating and slightly more structured finale. This too is worth considering. (89-91)/2023+

**2015 Gevrey-Chambertin “La Perrière”:** (from a .35 ha parcel). This is aromatically finer and more elegant if presently less expressive with beautiful aromas of spicy red currant, lavender and lilac along with subtle hints of earth. There is good richness but also good delineation on the mineral-inflected middle weight flavors that possess excellent transparency on the sleek, vibrant and well-balanced finale. This is a Gevrey 1er of refinement and understatement. (90-92)/2022+

**2015 Gevrey-Chambertin “Les Goulots”:** (from a .55 ha parcel). While the wood treatment is a bit more evident it still remains a background element on the ripe but airy nose of spicy, floral and earthy red berry fruit aromas. The elevation of the vineyards is especially noticeable in a ripe vintage like 2015 as the medium weight flavors display plenty of minerality and a racy energy that carries over to the saline finish that is shaped by relatively fine-grained tannins. Lovely juice. (90-93)/2023+

**2015 Gevrey-Chambertin “Champonnets”:** Generous wood presently frames the earthy, spicy and overtly floral dark berry fruit nose that possesses a liqueur-like quality. There is excellent power to the broad-shouldered, rich and naturally sweet flavors that brim with palate coating dry extract on the sleek but quite serious finish where about the only nit is a hint of warmth. This very promising effort is very Gevrey in style and has the structure to prove it – patience required. (91-93)/2025+

**2015 Morey St. Denis “Les Millandes”:** Here too there is prominent wood influence framing the slightly higher-toned and marginally more complex aromas of red currant and blackberry fruits aromas that evidence notes of violet and plum. I very much like the sense of precision to the impressively rich and powerful full-bodied flavors that offer good volume and real drive on the sleekly muscled and firmly structured finish where the supporting tannins are slightly finer. (91-93)/2025+

**2015 Clos St. Denis:** (from a .28 ha parcel of 25+ year old vines in Calouère – the first vintage was 1979). Wood toast and a top note of menthol presently compete somewhat with the wonderfully fresh, elegant and complex nose of cool red currant, spice and an abundance of floral nuances. I very much like the mouth feel of the intense and sleekly muscular flavors that possess excellent drive that also characterizes the subtly stony, balanced and strikingly persistent finish. The underlying material appears to be present such that this should eat its wood and overall this is very classy juice. (92-94)/2027+