

**Domaine Heresztyn-Mazzini**

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[www.heresztyn-mazzini.com](http://www.heresztyn-mazzini.com)

This domaine is to be found right in the centre of Gevrey-Chambertin – you might choose a range of shops in the same street, or like me, prefer to enter their small shop instead. I first visited this producer back in 2005 and later profiled them in my book, but it's the first time that they have been profiled by me here.

As you might already note from the name, this eleven-hectare estate has the poor economy of 1930s Poland to thank for its existence. France was in need of workers, so Jean Heresztyn left his native Poland; finding work first in Fixin, then Chambolle-Musigny, and finally for Domaine Trapet in Gevrey-Chambertin. Although Jean wasn't working for himself, he still chose to buy well-placed vines whenever he could, such that in 1959 he was able to start his own business. He bought a large house and cellars – built in 1913 – in the Rue Richebourg where the domaine remains. The two sons of Jean – Bernard and Stanislas – who ran the domaine, together with their families, until Florence and her husband Simon – a Champenois – took on the exploitation.

The old style of the wines was for interesting fruit-forward wines that were quite delicious young, but the bottles I aged in my own cellar seemed to age faster than those of many producers, and certainly lacked a little sparkle. I noticed the change for the first time with the 2012 vintage – during the Roi Chambertin tasting – I noted an extra vibrance and a large stylistic shift with whole cluster notes and more energy. This change has been consistent since then and, I would say, most definitely for the good.

Florence says that they changed their labels in 2012 to show a new approach “*a new elan – before was lutte raisonnee but now we are converting to bio but have the esprit of biodynamics, but I do find some things too rigorous so we will stay in the esprit of the treatment, rather than aim for certification. Our approach is more about anticipation, it's a different dimension, call it phytotherapie. We are not inventing anything new, but we really have a strong focus on our vines. We have a small group of producers – more than a dozen strong – who are sharing experiences with this approach. As for vinification it's about each wine, we have 12 cuvées and each are different – 2015 was a good vintage to work with stems, but even the clusters are triaged – I don't really like to see stems that are too green. Even the toasting of each barrel is chosen to reflect the difference of the cuvée. We follow the lunar calendar for bottling.*”

And the frost of 2017? “*No damage as far as we can see for now – well keep our fingers crossed, but hopefully there will be no more worries about frost in a couple more weeks.*”

**The wines...**