

Visit Heresztyn-Mazzini – tasting of the 2016 vintage from cask

By Steen Öhman August 27, 2017

Domaine Heresztyn-Mazzini is a relatively new name in Gevrey-Chambertin, but the origin of the estate is the old Heresztyn domaine.

Florence Heresztyn and her husband Simon Mazzini – who originates from Champagne – have made great improvements since they took over in 2012 – and are now making some quite refined and delicate Gevrey's.



This was my second visit at this estate – first included a tasting of both the 2014s and 2015s – [see the](#)

I was delighted to be back, as I really enjoyed the first visit ... and was pleased to find some lovely 2016s and a steady improvement in detail.

A modern approach

Domaine Heresztyn-Mazzini has as mentioned taken another route producing wines with a significant percentage of whole cluster grapes, light extraction and relatively low SO₂. The result is some beautifully refined and transparent Gevrey's – expressive and quite complex.

The 2016s are cooler and lighter than the ripe and very generous 2015s – they are more classic and while the quality level is high – the 2016s will perhaps struggle to match or surpass the mighty 2015s.

The quality level is however very good ... and I do like the freshness and the energy of the 2016s.

Tasting notes Domaine Heresztyn-Mazzini 2016

The wines were tasted from cask on June 22nd 2017 – they all showed very well for this stage of the development.

Domaine Heresztyn-Mazzini, Bourgogne Rouge 2016

The Bourgogne Rouge 2016 is more on the classical and light footed side than the concentrated 2015. It offers fine fruit and concentration – it's pure with a lovely energy. The nose is offering cool and pure red fruits, a hint of minerality, quite composed and classic. On the palate fine fruit and intensity for this level offering a nice cool balance. A enjoyable Bourgogne Rouge not quite matching the somewhat exuberant 2015.



(Drink from 2018) – **Good** – (84 – 85p) – Tasted from cask 22/06/2017.

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Domaine Heresztyn-Mazzini, Gevrey-Chambertin Les Songes 2016

The Gevrey village Les Songes is from the vineyards in the northern end of the Gevrey appellation – En Songe (near the cemetery) and Les Gueulepines (in Brochon). The vines are very old – planted between 1926 and 1952. The nose offers beautiful juicy red fruit – elegant and quite expressive with 60% whole cluster grapes used. On the palate energetic and juicy – is cooler and somehow more transparent than the more opulent 2015, but still has this silky feel from the old vines. This is one of my favourites here this year – matching the 2015 version.



(Drink from 2025) – **Very Good** – (89 – 90p) – Tasted from cask 22/06/2017.

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Domaine Heresztyn-Mazzini, Gevrey-Chambertin Les Jouises 2016

The Gevrey Les Jouises is made from village vineyards located mainly south of the Gevrey village i.e. towards the grand cru vineyards. It's comes from the following vineyards: Jouise and Fourneau – also old wines planted between 1950 and 1955. The nose is very appealing and forward – richer and generous. The nose is showing well with a mix of red and darker berries – detailed and quite delicate with the 2016 coolness. Hard pressed I do find this on equal terms with Les Songes.



(Drink from 2025) – **Very Good** – (89 – 90p) – Tasted from cask 22/06/2017.

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Domaine Heresztyn-Mazzini, Gevrey-Chambertin Clos Village 2016

This village is produced from a plot just behind the Heresztyn-Mazzini estate. The vines were planted in 1960 and in this cuvée 45% whole cluster grapes is used. The nose is showing beautifully with cool red berry fruit – fine depth, a nice minerality and a slightly smoky note. On the palate balanced and focused – with the oak very well integrated. At the moment a bit more restrained than the other villages ... to be honest – hard to pick one even on the day.



(Drink from 2025) – **Very Good** – (89 – 90p) – Tasted from cask 22/06/2017.

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Domaine Heresztyn-Mazzini, Chambolle-Musigny 2016

The Chambolle-Musigny village is very expressive and forward – 50% whole cluster. The plots are located in Aux Echanges (below the village) and Les Bas Doix (below Les Haut Doix in the southern end of the appellation). The nose offer juicy red fruit and a nice Chambolle minerality – as did the 2015. This is on the cooler side, nice intensity and expression of terroir, and while its very good, it's trailing the Gevrey villages quality wise. But as we are not drinking points – a cup of Chambolle is always welcome.



(Drink from 2025) – **Very Good** – (88 – 90p) – Tasted from cask 22/06/2017.