

Domaine Heresztyn-Mazzini (Gevrey-Chambertin)

2016	Bourgogne – Pinot Noir	red	(86-88)
2016	Chambolle-Musigny	red	(88-91)
2016	Clos St. Denis Grand Cru	red	(92-94)
2016	➤➤ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2016	➤➤ Gevrey-Chambertin “Champonnets” 1er	red	(91-93)
2016	Gevrey-Chambertin “Les Goulots” 1er	red	(90-92)
2016	➤➤ Gevrey-Chambertin Les Jouises Vieilles Vignes	red	(89-92)
2016	Gevrey-Chambertin “La Perrière” 1er	red	(90-92)
2016	➤➤ Gevrey-Chambertin Les Songes Vieilles Vignes	red	(89-91)
2016	Gevrey-Chambertin “Clos Village”	red	(87-90)
2016	➤➤ Morey St. Denis “Les Millandes” 1er	red	(91-93)

Florence Heresztyn dramatically described the 2016 growing season as one that “will haunt us for a long time as the frost and mildew were incredibly destructive. Over the last few years we have been converting to biodynamic farming but it would be fair to say that 2016 wasn’t helpful in this regard as it was quite frankly exceptionally difficult to manage. Worse still, in its fashion at least, is that we had a lot of colleagues that were enthusiastically organic and biodynamic adherents abandon those viticultural approaches in favor of systemic products. I confess that we thought about it but ultimately we decided to stick with our principles. As we now like to look at it, we obtained ten years’ worth of experience in one! In the end, things worked out but it was damned difficult and we were more than just relieved when the harvest finally started. We picked from the 25th of September to the 8th of October and finished up with Goulots on the last day. We really harvested in three stages as we stopped and started several times to be sure that every parcel was perfectly mature. I was struck by how ripe the fruit was and to that end, how dark the skins were. Unfortunately we lost up to 80% in some parcels which of course is never

encouraging when you know that you've done three times the amount of work of a normal vintage for 20% of the crop that a normal vintage would give you! We chose to use on average around 50% whole clusters but a few had as much as 70% save for the Bourgogne which had none. As to the wines, I love them as they're super-elegant and fresh plus each terroir is clearly present. Many may understandably like the richness and power of the 2015s but I like the finesse and refinement of the 2016s." I pointed out last year that I was suitably impressed with the domaine's 2015s but the 2016s are just as good though stylistically different. (MacArthur Beverages, www.bassins.com, Washington DC, Esquin Imports, Inc., email esquin.contact@gmail.com, CA, Bertrand's Wines, www.bertrandswines.com, NY, all USA; Clark Foyster Wines Ltd, www.clarkfoysterwines.co.uk, H & H Bancroft Wines, www.bancroftwines.com, both UK; Agence PF, www.agencepf.ca, Québec, Canada; and FWines Co Ltd, www.fwines.co.jp, Tokyo, Japan; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2016 Bourgogne – Pinot Noir: A very fresh nose combines notes of various red berries with earth and *sauvage* hints. The sleekly textured and delicious middle weight flavors possess a lovely sense of energy on the refreshing and persistent if not particularly complex finale. This is really quite pretty and it could be very good if more depth develops. (86-88)/2019+

2016 Gevrey-Chambertin “Clos Village”: (from vines planted in 1952; note that this *cuvée* is only sold in the USA, UK and Japanese markets). A subtle application of wood can be found on the earthy mix of floral, red currant and dark cherry scents. There is better volume if perhaps slightly less energy suffusing the middle weight and caressing flavors that deliver sneaky good length and better depth. This should be relatively approachable young. (87-90)/2021+

2016 Chambolle-Musigny: (from Bas Doix and Aux Echanges). A pure, elegant and airy nose features notes of lavender, violet and essence of red cherry. The cool, intense and delineated medium weight flavors exude a subtle minerality on the saline-inflected finish where a hint of bitter pit fruit appears. This is a relatively concentrated and powerful Chambolle *villages* yet it comes across as refined. (88-91)/2022+

2016 Gevrey-Chambertin Vieilles Vignes: (from a mix of vines that average 60+ years of age; the *lieux-dits* include Platières and Murots). A distinctly Gevrey-style nose reflects notes of game, humus, earth, wild berries and a hint of plum. The rich broad-shouldered flavors possess both excellent volume and power before culminating in a delicious and firm though not really austere finale. This is pretty much textbook and recommended provided you have at least some patience as it will need most of a decade to fully mature. (89-91)/2023+

2016 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). An overtly floral and relatively high-toned nose offers up ultra-fresh aromas of both red and dark currant that are laced with plenty of earth influence. The medium-bodied flavors possess a slightly more polished mouthfeel, indeed it's almost velvety, while exhibiting a touch of bitter cherry on the saline-inflected finish. This is also really quite good for its level. (89-91)/2023+

2016 Gevrey-Chambertin Les Jouises Vieilles Vignes: (this is actually a blend of Le Fourneau and Jouse that most people would not know isn't exclusively from Jouse given the very close similarity of the names). A restrained yet exceptionally pretty nose blends notes of lavender, rose petal and spice with those of red cherry, earth and a hint of wood. The decidedly rich and relatively full-bodied flavors manage to retain a comparatively refined mouthfeel thanks to the fine-grained tannins shaping the mineral-driven, linear and impressively persistent finish. This is pungently earthy yet somehow remains a Gevrey of grace. (89-92)/2024+

2016 Gevrey-Chambertin “La Perrière”: (from a .35 ha parcel). Here the nose is compositionally similar to that of the Jouises but with just a bit more breadth. Otherwise the round, supple and seductively textured flavors possess a caressing mouthfeel and a lovely minerality that adds a touch of lift to the focused and persistent finish. As is usually the case with La Perrière, this is a Gevrey of refinement while packing good power and punch. (90-92)/2024+

2016 Gevrey-Chambertin “Les Goulots”: (from a .55 ha parcel). An ultra-fresh, cool and distinctly airy nose offers an array of red berries and floral scents that are copiously cut with earth and *sauvage* elements. The vibrant, intense and beautifully well-detailed medium weight flavors brim with minerality on the driving and overtly saline-inflected finish. If this can add a bit of depth over the next few years it should merit the top end of my projected range. Classic Goulots. (90-92)/2023+

2016 Gevrey-Chambertin “Champonnets”: This is even more overtly *sauvage* in character with its ripe yet wonderfully fresh aromas of dark raspberry, warm earth and subtle floral wisps. The very rich, full-bodied and muscular flavors possess excellent power and punch while delivering impressive depth and length on the very firm but only slightly austere finale. This is going to require at least 5-ish years of cellaring first and should amply reward 10 to 12. Excellent. (91-93)/2026+