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Domaine
Heresztyn-Mazzini



BOURGOGNE CHARDONNAY LA NOUROY

SOIL TYPE:

Limestone soil, richer in iron oxide than most of the parcels in the village.

VINEYARD WORK:

This parcel is carried out in organic farming, and is worked biodynamically and with phytotherapy. The soils are sown in August to create a varied plant cover (field beans, field peas, rye, oats, red clover, etc.) to promote microbiological life.

A gentle pruning technique is used to encourage sap flow.

VINIFICATION:

Whole-bunch pressing without crushing. No sulfiting is done to allow oxidation before settling.

BOTTLING:

Conducted by us at the estate, without fining or filtration, and according to the lunar calendar to achieve perfectly clear wines and to optimize their aromas.

TASTING NOTES:

A Bourgogne white wine that's full of freshness and character, with a very pleasant minerality on the finish.



Côte de Nuits, Côte de Nuits, village of Gevrey-Chambertin, Climat "La Nouroy".



Chardonnay



1979 to 2000



22 ares 54 ca



245 meters



Hand-harvested



12 to 14 months



1800 bottles