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Domaine
Heresztyn-Mazzini



BOURGOGNE PINOT NOIR CHAMP FRANC

SOIL TYPE:

Limestone, with sand mixed with clay.

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:

Fermentation starts with indigenous yeasts, after a period of cold pre-fermentation maceration. Gentle extraction with minimal punch downs.

BOTTLING:

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

TASTING NOTES:

An easy-to-drink wine, which is fruity and crisp. All in all, it's seductive and delicious.



Côte de Nuits,
village of
Gevrey-Chambertin,
Climat "Champ Franc"



Pinot Noir



1961 and 1977



76 ares



245 meters



Hand-harvested



14 to 16 months



5200
bottles