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Domaine
Heresztyn-Mazzini



GEVREY-CHAMBERTIN VIEILLES VIGNES

SOIL TYPE:

Clay-limestone with a good proportion of marl rich in fossilized shells.

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:

This cuvée features a fermentation using approximately 50% of whole bunches. Fermentation begins with indigenous yeasts, after a period of cold pre-fermentation maceration. Extraction is achieved through multiple punch-downs per day, depending on the vintage.

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:

A beautiful wine with great finesse from old vines. It displays great complexity on the palate with plenty of elegance. Aromas of red fruits and spices are prominent. The wine has a certain structure that can be quite robust.



Côte de Nuits, village of Gevrey-Chambertin, Climats "Billard", "Es Murots", "La Platière", "Puits de la Barraque", "Combe Lavaut" and "Pince-Vin".



Pinot Noir



From 1950 to 1995



1.14 ha



200 to 350
meters



Hand-harvested



16 to 18
months



6500
bottles