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Domaine
Heresztyn-Mazzini



GEVREY-CHAMBERTIN VIEILLES VIGNES - Les Songes

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 55-100% of whole bunches. Fermentation begins with indigenous yeasts, after a period of cold pre-fermentation maceration. Punch downs are done 3 to 4 times a day to maximize extraction.

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 elegant wine that exudes finesse. It expresses the full range of red fruit and spice flavors typical of Pinot Noir from old vines. Its great complexity on the palate is complemented by its freshness - a pleasure to savor right from the start.



Côte de Nuits, village of Gevrey-Chambertin, Climats "En Songe" and "Les Gueulepines".



Pinot noir



From 1926 to 1952



35 ares



270 to 295 meters



Hand-harvested



16 to 18 months



2000 bottles