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Domaine  
Heresztyn-Mazzini



## GEVREY-CHAMBERTIN VIEILLES VIGNES - Les Jouises

### 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 50-100% 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:

A superb wine, characteristic of the Gevrey-Chambertin appellation, with a structure that provides great density and undeniable depth. This is a wine you can forget in the cellar for several years, so that when you open the bottle, you can enjoy its fullness and complex character.



Côte de Nuits, village  
of Gevrey-Chambertin,  
Climats "Jouise"  
and "Fourneau".



Pinot noir



1950 to 1955



77 ares



260 to 270  
meters



Hand-harvested



16 to 18 months



4150  
bottles