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Domaine  
Heresztyn-Mazzini



## GEVREY-CHAMBERTIN CLOS VILLAGE

### SOIL TYPE:

Calcic brown soils and calcareous brown soils. There are also marls covered with scree and red silts from the plateau.

### 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:

The winemaking process is as non-interventionist as possible to preserve the wine's initial aromas. Fermentation begins with indigenous yeasts, after a few days of cold pre-fermentation maceration. Pump overs are performed to achieve a gentle extraction. This cuvée features 50% whole bunch fermentation.

### 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 wine of great finesse with a delicate touch. It displays a beautiful richness of tannins on the palate.



Côte de Nuits, village  
of Gevrey-Chambertin.



Pinot noir



1960



22 ares 09



275 meters



Hand-harvested



16 to 18 months



1300  
bottles