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Domaine
Heresztyn-Mazzini



GEVREY-CHAMBERTIN PREMIER CRU LA PERRIÈRE

SOIL TYPE:

The parcel is part of a former quarry from which stone was extracted, later filled in with soil.

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. Minimal punch downs and extraction via regular pump overs, adapted to the profile of the vintage. This cuvée features approximately 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:

The most refined of all the Gevrey Premier Crus produced by the estate. The overall impression on the palate is very harmonious and elegant.



Côte de Nuits, village
of Gevrey-Chambertin.



Pinot Noir



1982



34 ares 57



275 meters



Hand-harvested



16 to 18 months



1850
bottles