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Domaine  
Heresztyn-Mazzini



## GEVREY-CHAMBERTIN PREMIER CRU LES GOULOTS

### SOIL TYPE:

A thin layer of white marl, overlying limestone.

### 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. Regular punch downs, adapted to the profile of the vintage. This cuvée features between 50-55% 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:

This Premier Cru requires time to fully express itself. Notes of acacia may appear at the start of the maturation process. Over the years, it becomes very alluring, characterized more by finesse than power.



Côte de Nuits, village  
of Gevrey-Chambertin,  
climat "les Goulots".



Pinot Noir



1981



38 ares



340-380  
meters



Hand-harvested



16 to 18 months



1800  
bottles