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Domaine
Heresztyn-Mazzini



GEVREY-CHAMBERTIN PREMIER CRU LES CHAMPONNETS

SOIL TYPE:

Very clayey with some gravel.

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. Very few punch-downs are used, with extraction achieved gently through pump-overs. This cuvée features between 70% and 100% 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 character with considerable depth and density, accompanied by subtle floral notes. This cuvée is well suited for cellaring.



Côte de Nuits, village
of Gevrey-Chambertin.



Pinot Noir



1972



21 ares 92



290 meters



Hand-harvested



16 to 18 months



1170
bottles