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Domaine
Heresztyn-Mazzini



MOREY-SAINT-DENIS PREMIER CRU LES MILLANDES

SOIL TYPE:

Limestone and clay-limestone from the Middle Jurassic period.

VINEYARD WORK:

Since the 2016 vintage, we have chosen to convert our parcels to organic farming, working with a strong commitment to biodynamic practices and phytotherapy. The soils on all the estate's parcels are moderately worked to preserve microbiological life. After pruning, to better control yields, the vines are de-budded and leaf-thinned by hand early on. Green harvesting may also be carried out.

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 and some punch downs might be used, adapted to the profile of the vintage. This cuvée features between 60-100 % 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 that combines structure and elegance. It displays great aromatic complexity with notes of red and black fruits.



Côte de Nuits, village
of Morey-Saint-Denis.



Pinot Noir



1958



37 ares 58



265 meters



Hand-harvested



16 to 18 months



1800
bottles