

27, rue Richebourg  
21220 Gevrey-Chambertin - France  
Tél. +33 (0)6 22 77 14 44  
info@heresztyn-mazzini.com  
www.heresztyn-mazzini.com



Domaine  
Heresztyn-Mazzini



## CLOS SAINT-DENIS GRAND CRU

### SOIL TYPE:

Calcareous brown soils without pebbles, yet with the presence of phosphorus and clay.

### 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 are performed. This cuvée features between 70-100% 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 great red wine with excellent aging potential. It delivers richness, complexity and elegance - everything you could wish for. Beautiful aromatic nuances of black fruits, spices and mocha notes.



Côte de Nuits, village  
of Morey-Saint-Denis



Pinot Noir



1980



23 ares 23



310 meters



Hand-harvested



16 to 18 months



1000  
bottles