

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



BOURGOGNE ALIGOTÉ QUEUE de HARENG

SOIL TYPE:

This parcel is situated at the top of the hillside, facing northeast. The soil is composed of crinoidal limestone from the Middle Jurassic period, primarily made up of debris and small pearly oysters.

VINEYARD WORK:

This parcel is currently undergoing conversion to organic farming, and is worked biodynamically and with phytotherapy. The soils are sown in August to create a varied plant cover (fava beans, field peas, rye, oats, crimson clover, etc.) to promote microbiological life.

VINIFICATION:

Whole-bunch pressing without crushing. No sulfiting is done to allow oxidation before settling.

BOTTLING:

Conducted by us on favorable days (fruit or flower).

TASTING NOTES:

A radiant, pale-yellow color. The nose is fresh with hints of citrus juice and white flowers. The wine is lively and dynamic on the palate.



Côte de Nuits,
village of Brochon.



Aligoté



1950



6 ares 45



410 meters



Hand-harvested



12 months



300
bottles