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Domaine  
Heresztyn-Mazzini



## CHAMBOLLE-MUSIGNY VIEILLES VIGNES

### SOIL TYPE:

The hillside is close to the bedrock, with numerous fissures in the hard 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. Minimal punch-downs are performed to achieve a gentle extraction. This cuvée features 50-60% 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:

Beautiful notes of red berries on the nose. The palate offers plenty of volume and structure, attributable to the terroir, while the tannins maintain their tenderness.



Côte de Nuits, village of Chambolle-Musigny, Climats "Aux Echanges" and "Les Bas Doix".



Pinot Noir



1961 to 1977



17 ares 70 ca



250 and 300 meters



Hand-harvested



16 to 18 months



1000 bottles