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Domaine  
Heresztyn-Mazzini



## FIXIN QUEUE de HARENG

### SOIL TYPE:

This parcel is situated at the top of the hillside, facing northeast. The soil is composed of crinoid 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 (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. After a few days of cold maceration at 15°C, fermentation begins with indigenous yeasts. Minimal punch-downs are performed. Gentle extraction is achieved by pumping over the juice. This cuvée features 50% whole bunch fermentation.

### BOTTLING:

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

### TASTING NOTES:

The color is deep. The nose is complex with notes of pepper, licorice and floral elements like violets. The palate is fleshy with ripe tannins. The finish is long and aromatic.



Côte de Nuits,  
village of Brochon.



Pinot Noir



1950 and 2006



26 ares 25 ca



410 meters



Hand-harvested



12 to 14 months



600  
bottles