

Domaine Heresztyn-Mazzini

France - Borgogna Côte de Nuits - Gevrey Chambertin



CLOS SAINT-DENIS GRAND CRU 100% Pinot Noir

Production area: Côte de Nuits, Morey-Saint-Denis

Terrain: calcare marrone, con fosforo e argilla

Harvest: manual

Vinification: fermentation with naturally occurring yeasts, following a cold pre-fermentation maceration process

Refinement: in oak barrels (50% new) for 16-18 months

Color: deep red

Fragrance: nuanced aromas of black fruits, spices and a hint of mocha

Flavor: rich, complex and elegant

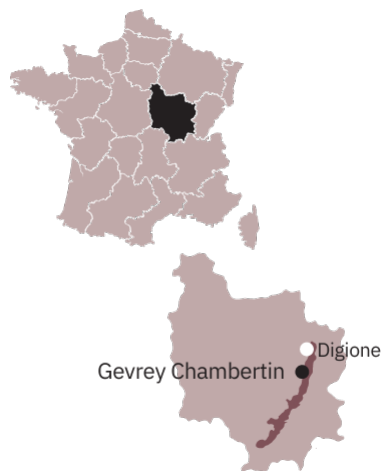
Ownership/Founders F. Heresztyn & S. Mazzini / Jean Heresztyn

Start of Activity 2012

Vitiviniculture Certified Organic

Hectares 6

Bottles produced 30.000



In 2012, Florence Heresztyn and Simon Mazzini took over the family estate founded in 1932 by Jean Heresztyn in Gevrey-Chambertin, the village where most of the estate's vineyards are located. The estate covers 5.5 hectares planted mostly with pinot noir. Wanting to control all stages of production, from the vine to bottling, with a strong attachment to the land, the duo is thriving at the helm of this human-scale winery. Driven by a desire to work naturally, they converted their vineyard to organic farming, obtaining certification in 2019. They regularly apply biodynamic principles and do not hesitate to use phytotherapy to treat the vines with plants. Their wines, which range from regional appellations to Grand Cru Clos-Saint-Denis, reveal the great terroir from which they come and the hard work in the vineyard through their unique purity and extreme finesse.