

# Domaine Heresztyn-Mazzini

France - Borgogna Côte de Nuits - Gevrey Chambertin



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

**Start of Activity** 2012

**Vitiviniculture** Certified Organic

**Hectares** 6

**Bottles produced** 30.000

## 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

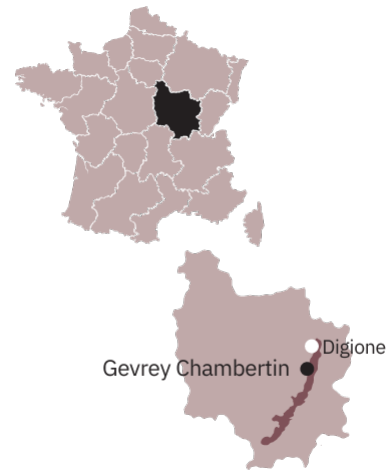
**Vinification:** fermentation with naturally occurring yeasts, following a cold pre-fermentation maceration process

**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



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.