

# Domaine Heresztyn-Mazzini

France - Borgogna Côte de Nuits - Gevrey Chambertin



## GEVREY-CHAMBERTIN 1ER CRU LES CHAMPONNETS

**100% Pinot Noir**

**Production area:** Côte de Nuits, village of Gevrey-Chambertin, 290 metres above sea level

**Terrain:** molto argilloso con presenza di ghiaia

**Harvest:** manual

**Vinification:** Fermentation with indigenous yeasts, after several days of cold pre-fermentation maceration. Few pump-overs, gentle extraction through remontage. Fermentation between 70% and 100% with whole bunches.

**Refinement:** 16 to 18 months in barriques

**Color:** deep red

**Fragrance:** subtle floral notes

**Flavor:** remarkable depth and density, suitable for ageing

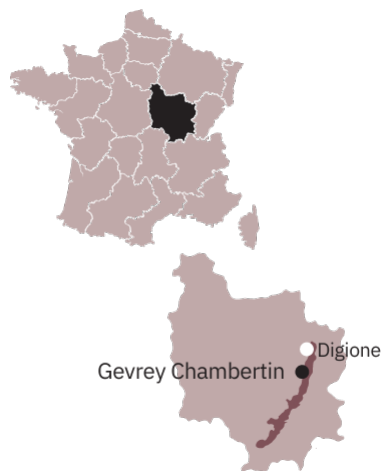
**Ownership/Founders** F. Heresztyn & S. Mazzini / Jean Heresztyn

**Start of Activity** 2012

**Vitiviniculture** Certified Organic

**Hectares** 6

**Bottles produced** 25.000



Florence Heresztyn and Simon Mazzini took over the family business in 2012, founded in 1932 by Jean Heresztyn in Gevrey-Chambertin, the village where most of the estate's vineyards are located. The estate covers 6 hectares, mostly in Gevrey but also in Morey-St-Denis and Chambolle-Musigny, largely planted with Pinot Noir, the variety that symbolises Burgundy and is the privileged interpreter of these extraordinary soils. Wanting to carefully control all stages of production, from the vine to the bottle, and maintaining a strong attachment to the land and traditions, the duo passionately runs this small-scale winery. Driven by the desire to work in a natural and environmentally friendly way, they have converted their vineyard to organic farming, obtaining official certification in 2019. They regularly apply the principles of biodynamics and do not hesitate to use phytotherapy to treat the vines with plant extracts and natural preparations, with a view to preserving the balance and vitality of the soil. Their wines, ranging from regional appellations to the Grand Cru Clos-Saint-Denis, fully reveal the great terroir from which they come and, with their unique purity and extreme finesse, tell the story of the meticulous work carried out in the vineyard and in the cellar.