

Domaine Heresztyn-Mazzini

France - Borgogna Côte de Nuits - Gevrey Chambertin



GEVREY-CHAMBERTIN CLOS VILLAGE

100% Pinot Noir

Production area: Côte de Nuits, Gevrey-Chambertin

Terrain: argilloso e calcareo con alcune marne

Harvest: manual

Vinification: fermentation using naturally occurring yeasts after a pre-fermentation cold maceration. Frequent pigeage according to the character of the vintage, produced with 50% whole clusters

Refinement: in oak barrels (30% new wood) for 16-18 months

Color: deep red

Fragrance: extremely refined and feminine in nature

Flavor: rich in tannins

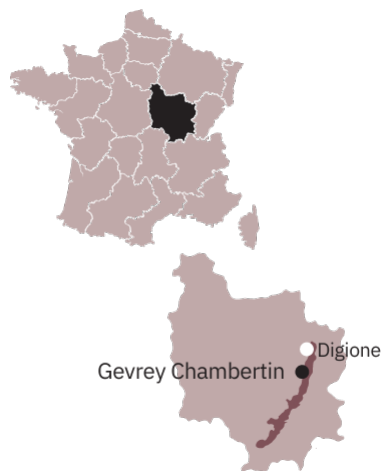
Ownership/Founders F. Heresztyn & S. Mazzini / Jean Heresztyn

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.