

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

GEVREY-CHAMBERTIN CLOS VILLAGE

100% Pinot Noir

Production area: Côte de Nuits, Gevrey-Chambertin

Terrain: argilloso e calcareo con alcune marne

Harvest: manual

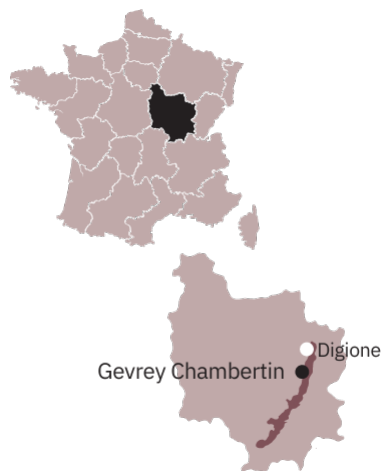
Vinification: fermentation using naturally occurring yeasts after a pre-fermentation cold maceration. Frequent pigeage according to the character of the vintage, produced with 50% whole clusters

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



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.