HOUSE OF TOWNEND

Bourgogne Pinot Noir 2024, Domaine Sérafin 6 x 75cl



Price	£159.00
Code	BOUR078

Harvested from 2 parcels, including a 0.33 hectare parcel of 48 year old vines named Pressonnier, which for 30 years, between 1956 and 1986, had the right to be sold as Gevrey-Chambertin. Only 6 barrels were produced in 2024, down from the normal 15-20 barrels. This is Gevrey-Chambertin in all but name.

Tasting Notes:

The bouquet is so overt and fragrant with wild berry fruit aromas and a whiff of hedgerow freshness. The palate is firm with succulent notes of liquorice and chewy black fruit tannins that coat the gums. This is Gevrey-Chambertin in all but name.

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Specification	
Vinification	100% destemmed after hand picking. Fermented in 60% new oak .
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Côte de Nuits
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
Body	Elegant, refined and supple
Producer	Domaine Sérafin
Producer Overview	This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Goulley, the niece of Christian Sérafin, who has been working alongside her uncle for over ten years now, is now very much the winemaking driving force at the domaine, while Christian slows down. Although the baton has been handed over, the wine making philosophy hasn't changed. These wines are hand crafted, with old vines and low yields central to the winemaking here. A cool ten day maceration helps create a stunning richness and concentration with the diligent use of new oak and the non-filtration of the wines being key to the Sérafin style. They continue to destem around 70% of the bunches. The grapes are fermented at a relatively high temperature and enjoy up to 100% new oak ageing.
Closure Type	Cork