



## 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	
<b>Vinification</b>	100% destemmed after hand picking. Fermented in 60% new oak .
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2027
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2024
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Sérafin
<b>Producer Overview</b>	<p>This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Gouley, 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.</p>
<b>Closure Type</b>	Cork