



## HOUSE OF TOWNEND

### Bourgogne Rouge 2020, Domaine Sérafîn

**Price** £45.00  
**Code** BOUR965

The grapes are produced from a single 0.33ha parcel of vines name Pressonnier, which for 30 years, between 1956 and 1986, had the right to be sold as Gevrey-Chambertin. The vines are 44 year old.

#### Tasting Notes:

This fragrant Pinot shows a remarkably deep colour and offers robust full and spicy black fruits. The palate is rich, balanced with lush tannins, a savoury stalky hint adds freshness, whilst a lick of oak adds sweetness and structure. A baby Gevrey!





## HOUSE OF TOWNEND

Specification	
<b>Vinification</b>	vinified in 50% new oak
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2032
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Bourgogne Pinot Noir
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine, Practising Organic
<b>Vintage</b>	2020
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Sérafín
<b>Producer Overview</b>	This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Gouley, the niece of Christian Sérafín, 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 Sérafín 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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A delicious accompaniment to turkey and chicken dishes.