

Bourgogne Rouge 2022, Domaine Sérafin

 Price
 £52.00

 Code
 BOUR032

Harvested from 2 parcels, a 0.33ha 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.. There is also a proportion of grapes added from young vines of the 1er Cru Cazetieres, which gives a greater complexity to the wine. In 2022 yields were up to 'normal' levels of 16 barrels made of this sensuous red.

Tasting Notes:

Vinified in 50% new oak, this fragrant and attractive Pinot Noir shows a lovely cherry, raspberry and spicey fruit with tremendous purity and poise. The wine has softish tannins and a lovely freshness and minerality. There is weight and a distinct savoury quality that leads to a long finish. Very classy – a mini Gevrey!





FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	100% destemmed after hand picking. Fermented in 50% new oak and 50% oak of 1 year old. Aged for 11 months in barrel.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Bourgogne
Туре	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2022
Body	Elegant, refined and supple
Producer	Domaine Christian Sérafin
Producer Overview	Domaine Sérafin Pere & Fils is run by second-generation vigneron Christian Sérafin.
Closure Type	Cork
Food Matches	A delicious accompaniement to turkey and chicken dishes.