HOUSE OF TOWNEND

# Chambolle Musigny 1er Cru Les Baudes 2008, Domaine Sérafin




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| **Price** | £132.00 |
| **Code** | CHAM085 |

A intense and powerful wine, yet with the elegance of the Chambolle appellation.

**Tasting Notes:**

A wine full of complex flavours of dark and red fruit with terroir showing too. The balance and poise is quite awesome with power, medium weight and impressive density. A great wine.

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| Specification | |
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| **ABV** | 13.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now through to 2025 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Côte de Nuits |
| **Sub Area** | Chambolle-Musigny |
| **Type** | Red Wine |
| **Grape Mix** | 100% Pinot Noir |
| **Genres** | Fine Wine |
| **Vintage** | 2008 |
| **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 |
| **Food Matches** | Goes well with raspberry marinated rack of lamb. |