



## HOUSE OF TOWNEND

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### Chambolle Musigny 1er Cru Les Baudes 2014, Domaine Sérafin

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**Price** £98.00  
**Code** CHAM170

This is a very sexy wine - so typical of this appellation and as usual it is very concentrated. Produced from 40 year old vines. Fermented in 100% new oak and aged for 18 months. Located next to the Grand Cru Clos de la Roche, this wine is worthy of Grand Cru status.

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#### Tasting Notes:

Beautiful, rich and ripe cassis, tightly knit with finely integrated oak. Big and smouldering with chunky ripe tannins evident.

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Specification	
<b>Vinification</b>	Produced from 40 year old vines, fermented in 100% new oak and aged for 18 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2022 through to 2035
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Chambolle-Musigny
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2014
<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>	Goes well with raspberry marinated rack of lamb.