HOUSE OF TOWNEND

Chambolle Musigny 1er Cru Les Baudes 2014, Domaine Sérafin



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.

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