HOUSE OF TOWNEND

Chambolle Musigny 1er Cru Les Baudes 2017, Domaine Sérafin

Price	£180.00
Code	CHAM220

A stunning wine, produced from 43 year old vines which are located adjacent to the Grand Cru of Bonne Marres. It is fermented in 100% new oak and aged for 18 months.

Tasting Notes:

Beautiful,refined and intense, this is a finely textured feminine wine that also has an underlying power that gives real umph! The tannins are refined and perfectly integrated and there is a lovely touch of minerlality on the finish.

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Specification	
Vinification	Fermented in 100% new oak and aged for 18 months
ABV	13%
Size	75cl
Drinking Window	Drink from 2024 through to 2037
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2017
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.