Chambolle Musigny 1er Cru Les Baudes 2024, Domaine Sérafin 6 x 75cl



Price	£570.00
Code	CHAM330

Produced from 49 year old vines which are located adjacent to the Grand Cru of Bonne-Marres. This is an alluring wine from arguably the most elegant and refined Pinot producing villages. Expressive, graceful, and utterly harmonious.

Tasting Notes:

A perfumed bouquet of cherries and raspberries as well as violet floral notes – quite captivating. The palate is succulent and seductive with silky, finely integrated tannins and a soothing, flowing texture. Layered red fruit and mineral undertones provide depth and poise whilst the persistent, elegant finish showcases the balance of finesse and power. This is an alluring wine from arguably the most elegant and refined Pinot producing villages. Expressive, graceful, and utterly harmonious.

HOUSE OF TOWNEND

Specification	
Vinification	Fermented in 100% new oak and aged for 18 months.
Size	75cl
Drinking Window	Drink from 2030
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
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