HOUSE OF TOWNEND

Charmes Chambertin Grand Cru 2004, Domaine Sérafin

Price	£195.00
Code	CHAR125

Produced from vines up to 72 years old. Fermented in 100% new oak and aged for 18 months. Christian Serafin is one of this appellation's true superstars.

Tasting Notes:

A fantastic bouquet, with precise notes of ripe cherries, mineral and earth. Subtle cherries and strawberries, spices and earthy, a little rustic on the finish. Delicious!



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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2004
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	Great with rare roast beef with seasonal vegetables and yorkshire pudding!