



## HOUSE OF TOWNEND

### Charmes Chambertin Grand Cru 2014, Domaine Sérafin

**Price** £199.00  
**Code** CHAR210

A great achievement to balance such power and elegance. A great wine.

#### Tasting Notes:

Black fruits and liquorice with hints of menthol. The palate is superbly defined, and beautifully balanced.





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Specification	
<b>Vinification</b>	Produced from vines up to 72 years old. 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 2024 through to 2040
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Gevrey-Chambertin
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2014
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Domaine Sérafín
<b>Producer Overview</b>	This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Gouolley, 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>	Great with rare roast beef with seasonal vegetables and yorkshire pudding!