

FAMILY WINE MERCHANTS SINCE 1906

Charmes Chambertin Grand Cru 2014, Domaine Sérafin

 Price
 £290.00

 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 | |
|---|--|
| Vinification Produce 18 monti | d from vines up to 72 years old. Fermented in 100% new oak and aged for ns. |
| ABV 13.5% | |
| Size 75cl | |
| Drinking Window Drink fro | m 2024 through to 2040 |
| Country France | |
| Region Burgund | у |
| Area Côte de | Nuits |
| Sub Area Gevrey- | Chambertin |
| Type Red Win | e |
| Grape Mix 100% Pi | not Noir |
| Genres Fine Wir | e |
| Vintage 2014 | |
| Body Rich, bo | d and robust |
| Producer Domaine | Sérafin |
| Appellativorking winemak baton hawines ar here. A concentribeing ke bunches | naine produces some of the finest, traditional wines of the Gevrey on. Frédérique Goulley, the niece of Christian Sérafin, who has been alongside her uncle for over ten years now, is now very much the ing driving force at the domaine, while Christian slows down. Although the is been handed over, the wine making philosophy hasn't changed. These is hand crafted, with old vines and low yields central to the winemaking cool ten day maceration helps create a stunning richness and ration with the diligent use of new oak and the non-filtration of the wines by to the Sérafin style. They continue to destem around 70% of the incompanies. The grapes are fermented at a relatively high temperature and enjoy up new oak ageing. |
| Closure Type Cork | |
| Food Matches Great wi | th rare roast beef with seasonal vegetables and yorkshire pudding! |