HOUSE OF TOWNEND

Charmes Chambertin Grand Cru 2016, Domaine Sérafin

Price	£299.00
Code	CHAR220

Only 3 barrels were produced rather than the normal 5 of this stunning wine. Produced from two parcels of vines averaging 74 years old, one in Charmes and one in Mazoyeres totaling only 0.3ha. (It is an interesting peculiarity that Mazoyeres can be used as Charmes Chambertin.) A wine of great finesse.

Tasting Notes:

The black cherry bouquet is so inviting; whiffs of intense fresh fruit. Although big and rich, the palate is also very charming with layer upon layer of black fruits and soft ripe tannins.



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Specification	
Vinification	Fermented in 100% new oak and aged for 18 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2026 through to 2046
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grapes	Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2016
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!