HOUSE OF TOWNEND

Charmes Chambertin Grand Cru 2018, Domaine Sérafin

Price	£250.00
Code	CHAR230

Frédérique Goulley, the niece of Christian Sérafin, is now in sole charge of the winemaking at this top domaine, after serving her apprenticeship under Christian Sérafin for ten years. The wine making philosophy remains the same and this continues to be one of the finest domaines of the appellation. The 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 his 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. For those who like a gutsy Gevrey-Chambertin with plenty of ageing potential, this is your stop!



Tasting Notes:

Produced from two parcels of vines averaging 86 years old, one in Charmes and one in Mazoyères totaling only 0.3ha. (It is an interesting peculiarity that Mazoyères can be used as Charmes Chambertin.). In 2018 only 5 barrels were made – and demand will be for around 500! This is a foxy, seductive, exotic, lush and generous Pinot Noir, showing sweet cherries, raspberry Pavlova, a touch of myrtle with a profoundly rich and brooding palate. The tannins, formidable as they are, are enveloped in the lush fruit, with integrated spicy oak, and a layer of coffee bean and dried cherry bitterness. An outstanding wine!

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Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2028 through to 2045
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grapes	Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2018
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!