



## HOUSE OF TOWNEND

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### Charmes Chambertin Grand Cru 2024, Domaine Sérafin 6 x 75cl

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**Price** £1,100.00  
**Code** CHAR285

Produced from two parcels of vines averaging 82 years old, one in Charmes and one in Mazoyères totalling only 0.3 hectares. (It is an interesting peculiarity that Mazoyères can be labelled as Charmes Chambertin.)



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#### Tasting Notes:

An exquisitely expressive and perfumed nose unfurls with heady violet floral notes drawing you in immediately. On the palate the wine is immaculately composed and tightly woven revealing a core of deep, supple black fruit concentration. The tannins are finely honed and seamlessly integrated, lending both precision and poise. The finish is long and effortlessly elegant. The clue is in the name - What a 'charming' wine!

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Specification	
<b>Vinification</b>	Produced from grapes grown on the mid-slope of Charmes, handpicked, sorted and fermented in 100% new oak and aged for 18 months.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2032
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Charmes Chambertin
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2024
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Sérafin
<b>Producer Overview</b>	<p>This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Gouley, 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.</p>
<b>Closure Type</b>	Cork