HOUSE OF TOWNEND

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



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.)

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	
Vinification	Produced from grapes grown on the mid-slope of Charmes, handpicked, sorted and fermented in 100% new oak and aged for 18 months.
Size	75cl
Drinking Window	Drink from 2032
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Charmes Chambertin
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
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