HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gevrey Chambertin 1er Cru Les Cazetiers 2016, Domaine Sérafin



Price	£325.00
Code	GEVR820

Produced from 59 year old vines, this 1er Cru is situated immediately next to the famous Clos Saint Jacques vineyard. This is always the most robust of Sérafin's premier crus. Full of flavours of black cassis to Morello cherries.

Tasting Notes:

Wow! A fantastic array of flavours, from black cassis to morello cherries coat the palate, with beautifully textured tannins providing weight and balance. So moreish with a sumptuous mouth feel.

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Specification	
Vinification	Produced from 59 year old vines, this 1er Cru is situated immediately next to the famous Clos Saint Jacques vineyard. Fermented in 100% new oak and aged for 18 months.
ABV	13%
Size	75cl
Drinking Window	Drink from 2025 through to 2042
Country	France
Region	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% 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	Enjoy with the finest beef, lamb or game you can afford.