HOUSE OF TOWNEND

Gevrey-Chambertin 1er Cru Cazetiers 2008, Domaine Sérafin

Price	£175.00
Code	GEVR475

This is Sérafin's finest 1er Cru; classic, deep and brooding with a massive attack of cassis fruits and beautiful tannin structure.

Tasting Notes:

Medium dark ruby color; lovely ripe cherry, raspberry, raspberry liqueur, roses nose; very appealing, silky textured, tart cherry, raspberry, mineral palate with integrating oak; medium-plus finish

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Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2008
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	A perfect partner for rare roast beef with seasonal vegetables and yorkshire pudding.