



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gevrey Chambertin 1er Cru Cazetiers 2011, Domaine Sérafín

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| Price | £160.00 |
| Code | GEVR610 |

Domaine Sérafín is one of Burgundy's greatest domaines and this is Domaine Sérafín's finest 1er Cru. A monster of a wine which is both powerful and elegant! Produced from 55 year old vines and vinified in 100% new oak, once again this is a great Cazetiers.

Tasting Notes:

A rich perfumed bouquet of fragrant cassis and sweet cedar. A powerful and intense palate streaked with wild black fruits and finely weaved tannins.





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| Specification | |
|-------------------|--|
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2030 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Nuits |
| Sub Area | Gevrey-Chambertin |
| Type | Red Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Biodynamic, Fine Wine |
| Vintage | 2011 |
| Body | Elegant, refined and supple |
| Producer | Domaine Sérafin |
| Producer Overview | <p>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.</p> |
| Closure Type | Cork |
| Food Matches | A perfect partner for rare roast beef with seasonal vegetables and yorkshire pudding. |