HOUSE OF TOWNEND

Gevrey-Chambertin 1er Cru Cazetiers 2024, Domaine Sérafin, 6 x 75cl



Price	£675.00
Code	GEVR038

Produced from a 0.33 hectare plot of 66 year old vines, this 1er Cru is situated high on the slope and immediately next to the famous Clos Saint Jacques vineyard. It is always the last 1er Cru to be picked due to the colder soils.

Tasting Notes:

This wine is very impressive. A structured and powerful backbone, a real energy and complexity are its hallmarks. There is a brooding earthiness on the palate with an intense cassis fruit profile and wonderful silky tannins. A highly impressive wine.

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Specification	
Vinification	The grapes are fully destemmed and fermented, then aged in 100% new oak for 18 months.
Size	75cl
Drinking Window	Drink from 2030
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-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