Gevrey-Chambertin 1er Cru Corbeaux 2018, Domaine Sérafin



Price	£106.00
Code	GEVR900

Frédérique Goulley, the niece of Christian Sérafin, is now in sole charge of the winemaking at this top domaine, after serving her apprenticeship under Christian Sérafin for ten years. The wine making philosophy remains the same and this continues to be one of the finest domaines of the appellation. The 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 his 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. For those who like a gutsy Gevrey-Chambertin with plenty of ageing potential, this is your stop!

Tasting Notes:

This 1er Cru is situated just outside the village of Gevrey adjacent to the Grand Cru of Mazis- Chambertin. Within the Corbeaux vineyards there is a small walled vineyard (a Clos) which is owned exclusively by the Sérafin family. Planted on deep clay and rocky soils, the vines are 50 years old, or as Frédérique commented, "…they are now at the end of their adolescence!" Aged in 100% new oak. Brooding, tight and intense, this is a monstrous wine, inky black and powerful in construction. There is an underlying layer of crème de mure that provides a delicious succulence and also a streak of minerality. There is a lot happening in this very complex wine.

HOUSE OF TOWNEND

Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2024 through to 2038
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2018
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	Try with roast beef with fennel and herb crust.