Gevrey-Chambertin 1er Cru Corbeaux 2022, Domaine Sérafin

Price	£120.00
Code	GEVR014

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 55 years old, or as Frédérique says, "…they are now at the end of their adolescence!"

Tasting Notes:

This is a wine that has changed completely from the rich sweet and open wine in 2021. In 2022 the wine is far more muscular, powerful and brooding. The density of fruit is startling, super concentrated, yet under the power and solid inner core there is fragrance and elegance aplenty. Sweet cherry and raspberry coulis layers are laced with freshness and there is a lovely, tight minerality. There is great tension here and evolving succulence.



HOUSE OF TOWNEND

Specification	
Vinification	55 year old vines, planted on medium slopes of broken clay and limestone. Hand-picked, 100% destemmed, fermented in 100% new oak and aged for 18 months. Average yield of 45hl/ha.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2022
Body	Elegant, refined and supple
Producer	Domaine Christian Sérafin
Producer Overview	Domaine Sérafin Pere & Fils is run by second-generation vigneron Christian Sérafin.
Closure Type	Cork
Food Matches	Try with roast beef with fennel and herb crust.