



## HOUSE OF TOWNEND

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# Gevrey-Chambertin 1er Cru Fonteny 2022, Domaine Sérafín

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**Price** £150.00  
**Code** GEVR016

Produced from 64 year old vines, enjoying an east west exposure to the daily sunshine that sit on a very rocky soil, producing very small grapes. Situated next to the Grand Cru Ruchottes. Beguiling – a beautiful wine. 6 barrels made from a lowish yield of 32 hl/ha in 2022.

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### Tasting Notes:

This wine shows the weight and power that Serafin can bring to this appellation. Rich, muscular and powerful with a great fruit intensity and inherent sweetness. The fruit is super-ripe but not jammy, tightly structured, weighty and yet has layers of lush sweetness, spice and brooding minerality.

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Specification	
<b>Vinification</b>	Thin topsoil and very rocky subsoil give this wine an intense minerality and low yields. 100% destemmed. Fermented in 100% new oak and aged for 18 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2029
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Gevrey-Chambertin
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Christian Sérafin
<b>Producer Overview</b>	Domaine Sérafin Pere & Fils is run by second-generation vigneron Christian Sérafin.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with the finest beef, lamb or game you can afford.