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



Price	£525.00
Code	GEVR037

Produced from a 0.22 hectare plot of 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.

Tasting Notes:

Fonteny is always a more feminine and elegant expression of Gevrey-Chambertin. The bouquet is so beautiful and aromatic with notes of violet and red cherry fragrance. The palate is full of tension and stony minerality, racy red and black fruits and a velvety tannin structure. Only 2 barrels of this super wine were produced in 2024.

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Specification	
Vinification	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.
Size	75cl
Drinking Window	Drink from 2029
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