HOUSE OF TOWNEND

# Gevrey Chambertin 1er Cru Le Fonteny 2010, Domaine Sérafin




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| **Price** | £179.00 |
| **Code** | GEVR550 |

The estate of Christian Serafin is arguably the finest estate in Gevrey Chambertin, founded in 1947 by the Polish immigrant Stanislaus Serafin. The quality of Serafin's wines cannot be overstated. They exhibit a purity, richness, and brooding power that is both captivating and immensely pleasurable.

**Tasting Notes:**

Ripe and aromatic red fruits dominate the the bouquet with only a slight hint of underlying oak. Showing more beauty with elegant, yet powerful, ripe cherry fruits on the palate. Soft, finely tuned tannins enhance the seductive nature of this wine.

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| Specification | |
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| **ABV** | 13.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now through to 2034 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Côte de Nuits |
| **Sub Area** | Gevrey-Chambertin |
| **Type** | Red Wine |
| **Grape Mix** | 100% Pinot Noir |
| **Genres** | Biodynamic, Fine Wine |
| **Vintage** | 2010 |
| **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** | Enjoy with the finest beef, lamb or game you can afford. |