HOUSE OF TOWNEND

Gevrey-Chambertin 1er Cru Le Fonteny 2014, Domaine Sérafin



Price	£129.00
Code	GEVR735

The estate of Christian Serafin is arguably the finest estate in gevrey Chambertin, and the quality of Serafin's wines cannot be overstated. They exhibit a purity, richness, and brooding power that is both captivating and immensely pleasurable. This is a very aristocratic wine, with beautiful intensity and breeding

Tasting Notes:

A very aristocratic wine that represents the very best of its appellation. Tight, intense and firm with a lovely pure cassis fruit. A wine of great finesse.

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Specification	
Vinification	Produced from 55 year old vines situated next to the Grand Cru Ruchottes. Fermented in 100% new oak and aged for 18 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2021 through to 2037
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Biodynamic, Fine Wine
Vintage	2014
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.