HOUSE OF TOWNEND

Gevrey-Chambertin 1er Cru Les Cazetières 2014, Domaine Sérafin



Price	£125.00
Code	GEVR740

What a wine! Domaine Sérafin is one of Burgundy's greatest domaines and this is Domaine Sérafin's finest 1er Cru. A monster of a wine which is both powerful and elegant! Produced from 56 year old vines and vinified in 100% new oak, once again this is a great Cazetiers.

Tasting Notes:

Always the biggest of the 1er Crus. Whilst it has a monstruous, ripe intensity it is nevertheless stylish and finely crafted.

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Specification	
Vinification	Produced from 57 year old vines, this 1er Cru is situated immediately next to the famous Clos Saint Jacques vineyard. Fermented in 100% new oak and aged for 18 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2035
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	Try with roast chicken, or chicken breast with rosemary and thyme. A good accompaniment to fennel scented duck breast with pinot noir sauce, or try with grilled salmon with sweet onions and red bell peppers.