



## HOUSE OF TOWNEND

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### Gevrey Chambertin 1er Cru Les Cazetiers 2017, Domaine Sérafin

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**Price** £165.00  
**Code** GEVR865

Superb Gevrey. Produced from 59 year old vines, this 1er Cru is situated immediately next to the famous Clos Saint Jacques vineyard. The family has just increased their holding of this great 1er Cru after realizing that Christian Serafin's garden was within the appellation boundaries! Dig up the lawn and plant the vines! Fermented in 100% new oak and aged for 18 months this is always the most robust of Serafin's 1er Cru's.

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#### Tasting Notes:

Masculine with a propensity to age extremely well, there are many dimensions to this wine. Highly concentrated black cassis and morello cherries provide the fruit characters, the texture is voluptuous and the tannins finely woven into the enormous structure. Tightly knit, this is superb Gevrey

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Specification	
<b>Vinification</b>	Produced from 59 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.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025 through to 2035
<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>Grapes</b>	Pinot Noir
<b>Genres</b>	Fine Wine, Practising Organic
<b>Vintage</b>	2017
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Sérafín
<b>Producer Overview</b>	This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Gouley, the niece of Christian Sérafín, 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 Sérafín 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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with the finest beef, lamb or game you can afford.