HOUSE OF TOWNEND

Gevrey Chambertin 1er Cru Les Cazetiers 2017, Domaine Sérafin



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 Sérafin's 1er Cru's.

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	
Vinification	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.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2025 through to 2035
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grapes	Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2017
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.