HOUSE OF TOWNEND

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



Price	£120.00
Code	GEVR730

This is truly one of Burgundy's greatest domaines. I know of no other winemaker who manages to seduce such power from the Pinot Noir without losing its inimitable elegance. There are no poor vintages at this domaine.

Tasting Notes:

The bouquet offers sweet cherry fruit aromas. The limestone soil gives a tight, minerally structure to the wine, overlayed with a thick velvet textured cassis fruit.

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Specification	
Vinification	Produced from 45 year old vines, fermented in 100% new oak and aged for 18 months.
ABV	13%
Size	75cl
Drinking Window	Drink from 2021 through to 2036
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	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.