HOUSE OF TOWNEND

Gevrey-Chambertin 1er Cru Les Corbeaux 2015, Domaine Christian Sérafin

Price	£150.00
Code	GEVR770

This 1er Cru is situated just outside the village of Gevrey, adjacent to the Grand Cru of Mazis-Chambertin. This is a graceful wine that shows real elegance.

Tasting Notes:

Produced from 46 year old vines, fermented in 100% new oak and aged for 18 months. This is a very graceful wine that shows real elegance. However, there is an underlying punch with a firm mineral structure and impressive red fruits.



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Specification	
Vinification	Produced from 46 year old vines. Fermented in 100% new oak and aged for 18 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2021
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2015
Style	Dry
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 beef with fennel and herb crust.