



## HOUSE OF TOWNEND

### Gevrey Chambertin 2017, Domaine Sérafin

**Price** £72.00  
**Code** GEVR845

A muscular wine, with an impressive structure, mulberry, ripe cassis fruits and great energy and a hint of femininity creeping into the winemaking style, which is most attractive.

#### Tasting Notes:

This wine is muscular, dominated by concentrated black cassis fruits with a stylish tannin structure. The oak element is finely grained and provides an impressive polish.





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Specification	
<b>Vinification</b>	11 small parcels totaling 1.33ha, with vines averaging 37 years old. Fermented in 100% new oak and aged for 18 months
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now 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>Grape Mix</b>	100% 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.