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 feminity 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	
Vinification	11 small parcels totaling 1.33ha, with vines averaging 37 years old. Fermented in 100% new oak and aged for 18 months
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2035
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% 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.