HOUSE OF TOWNEND

Gevrey-Chambertin 2018, Domaine Sérafin

Price	£69.50
Code	GEVR890



Frédérique Goulley, the niece of Christian Sérafin, is now in sole charge of the winemaking at this top domaine, after serving her apprenticeship under Christian Sérafin for ten years. The wine making philosophy remains the same and this continues to be one of the finest domaines of the appellation. The 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 his 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. For those who like a gutsy Gevrey-Chambertin with plenty of ageing potential, this is your stop!

Tasting Notes:

11 small parcels totaling 1.33ha, with vines averaging 56 years old produce the grapes for this wine. There is also a proportion of grapes from the 1er Cru Les Cazetieres used in the blend which provides added depth and flavor. Fermented in 70% new oak and aged for 18 months, this is a great traditional Gevrey-Chambertin, meaty and structured with a robust and powerful fruit intensity. There are notes of blackcurrants and damson with a little dash of kirsch. The tannins are beautifully polished and a fresh acidity provides perfect balance.

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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2035
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2018
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.