HOUSE OF TOWNEND

Gevrey-Chambertin 2020, Domaine Sérafin,

Price	£78.00
Code	GEVR970

Produced from grapes grown on 10 separate plots and aged for 16 months in 50% new oak. This is a very traditional Gevrey-Chambertin.

Tasting Notes:

The nose is incredibly ripe, forward, smoky and appealing, almost feral in its character. The palate is equally wild and rich, offering generous and lush red fruits, layered with notes of smoked and mulled raspberry and cherry, invigorated by fresh acidity and supported by lush and silky tannins. The oak is cleverly integrated, adding sweetness and structure. This is a very traditional Gevrey-Chambertin.



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Specification	
Vinification	Vinified and aged for 16 months in 50% new oak.
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2040
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2020
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!