Gevrey-Chambertin 2024, Domaine Sérafin, 6 x 75cl



Price	£240.00
Code	GEVR033

Produced from grapes grown on 6 separate plots. This is a classic style of Gevrey-Chambertin from one of the village's top producers that will provide real pleasure.

Tasting Notes:

This is a brooding, tight and smoky wine full of energy and vibrance. There is a very intense layer of black fruits that dominate the palate with soft tannins fully in check but supporting the structures so well. This is a classic style of Gevrey-Chambertin from one of the village's top producers that will provide real pleasure.

HOUSE OF TOWNEND

Specification	
Vinification	Aged for 16 months in 50% new oak.
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
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