



## HOUSE OF TOWNEND

### Gevrey Chambertin Vieilles Vignes 2016, Domaine Sérafin

**Price** £110.00  
**Code** GEVR805

A big wine showing muscle and power with a persistent finish that impresses. This is what Gevrey Chambertin should be.

#### Tasting Notes:

A big wine showing muscle and power with liquorice and creamy cassis characters dominant. The tannin structure is very impressive and will give longevity. A persistent finish impresses.





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Specification	
<b>Vinification</b>	Produced from vines that average 70 years old, the oldest of which are
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2037
<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>	2016
<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 beef fillet with porcini and girolle mushrooms.