

FAMILY WINE MERCHANTS SINCE 1906

Gevrey Chambertin Vieilles Vignes 2016, Domaine Sérafin

 Price
 £86.50

 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	
Vinification	Produced from vines that average 70 years old, the oldest of which are
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2037
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Туре	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2016
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 beef fillet with porcini and girolle mushrooms.