HOUSE OF TOWNEND

Gevrey Chambertin Vieilles Vignes 2017, Domaine Sérafin

Price	£82.00
Code	GEVR850

Produced from 7 parcels totaling 1ha, situated adjacent to Grand Cru and 1er Cru vineyard, the vines average 70 years old, the oldest of which are 90 years old. Vinified and aged for 18 months in 100% new oak this is a meaty, structured wine with a phenomenal fruit intensity.

Tasting Notes:

A meaty, structured wine with a phenomenal fruit intensity – blackcurrants, damson and kirsch. The tannins are finely grained and provide a very impressive polish to the finish.



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Specification	
Vinification	Produced from vines that average 70 years old, the oldest of which are 90 years old.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2036
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	2017
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.