HOUSE OF TOWNEND

Gevrey-Chambertin Vieilles Vignes 2020, Domaine Sérafin,



Price	£88.00
Code	GEVR975

Produced from 7 parcels totalling 1ha, situated adjacent to Grand Cru and 1er Cru vineyards. The vines average 71 years old, the oldest of which are 90 years old. This wonderful, rich and seamless Pinot Noir perfectly exhibits the Serafin style. Wow!

Tasting Notes:

This wonderful, rich and seamless Pinot perfectly exhibits the Serafin style. Wow! A deeply pleasurable, rich, opulent and aromatic nose, spiked with cherry liqueur, raspberry and menthol. The palate is rich, full bodied and again shows opulence and length, combining confiture and sweetness of red fruits with the earthy spice and minerality that comes from great limestone soil and older vines. A real pleasure.

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Specification	
Vinification	Vinified and aged for 18 months in 100% new oak.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026 through to 2042
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 beef fillet with porcini and girolle mushrooms.