HOUSE OF TOWNEND

Gevrey-Chambertin Vieilles Vignes 2022, Domaine Sérafin

Price	£95.00
Code	GEVR013

Produced from 7 parcels totalling 1ha, situated adjacent to Grand Cru and 1er Cru vineyards. The vines average 73 years old, the oldest of which are 90 years old. Vinified and aged for 18 months in 100% new oak.

Tasting Notes:

A rich, muscular Gevrey showing the inner power of the older vines. Sweet, ripe cherry fruit, a layer of confiture and menthol, bramble and chalky tannins. This is a powerful, full throated Gevrey, a real iron fist in a velvet glove. The structure tightens to the long finish which is perfectly balanced.



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Specification	
Vinification	100% destemmed, warm maceration then fermented in 100% new oak and aged for 18 months. A very light racking, no filtration.
ABV	13%
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2022
Body	Elegant, refined and supple
Producer	Domaine Christian Sérafin
Producer Overview	Domaine Sérafin Pere & Fils is run by second-generation vigneron Christian Sérafin.
Closure Type	Cork
Food Matches	Enjoy with beef fillet with porcini and girolle mushrooms.