



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gevrey-Chambertin Vieilles Vignes 2023, Domaine Séraphin, 6 x 75cl

Price	£325.00
Code	GEVR023

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 nearly 100 years old but are still producing excellent quality grapes.



Tasting Notes:

This is a wine with broad shoulders. The nose is powerful yet also seductive, holding your attention with its delectable fragrance. Powerful and persistent on the palate, laden with black fruits wrapped around a firm structure and supported by an impressive tannin structure. Chapeau !





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Specification	
Vinification	Vinified and aged for 18 months in 100% new oak.
ABV	13%
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2023
Body	Elegant, refined and supple
Producer	Domaine Sérafin
Producer Overview	<p>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.</p>
Closure Type	Cork