HOUSE OF TOWNEND

Gevrey-Chambertin Vieilles Vignes 2024, Domaine Sérafin, 6 x 75cl



Price	£325.00
Code	GEVR034

Produced from 7 parcels totalling 1 hectare situated adjacent to Grand Cru and premier 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:

The old vines really show their worth with a notable step up in intensity. Tight and brooding, there is a lot happening in this wine – black fruit concentrated but also wonderfully fresh with notes of hedgerow, smoky and a lick of spice that provides a savoury edge and an impressive tannin structure.

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Specification	
Vinification	100% destemmed. Vinified and aged for 18 months in 100% new oak.
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	2024
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