HOUSE OF TOWNEND

Morey Saint Denis 1er Cru Millandes 2018, Domaine Sérafin



Price	£108.00
Code	MORE100

Frédérique Goulley, the niece of Christian Sérafin, is now in sole charge of the winemaking at this top domaine, after serving her apprenticeship under Christian Sérafin for ten years. The wine making philosophy remains the same and this continues to be one of the finest domaines of the appellation. The 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 his 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. For those who like a gutsy Gevrey-Chambertin with plenty of ageing potential, this is your stop!

Tasting Notes:

This 0.3 plot of 1er Cru is located next to the Grand Cru of Clos de la Roche. The average age of the vines is 50 year old. Wow! The nose hits you like a train laden with mulled black fruits – the richness, depth and fullness of this wine is almost palpable. A monster, hiding behind a cloak of succulent sweetness, spice, and mulled cherries. The oak is integrated into the tightly knit and thickly structured fruit, the spice is layered, the complexity builds and builds.

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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink from 2025 through to 2035
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Morey-Saint-Denis
Type	Red Wine
Grapes	Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2018
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	A good Burgundy is ideal with duck and other game birds, casseroles or, of course, stews like beef bourguignon.