Morey Saint Denis 1er Cru Millandes 2024, Domaine Sérafin 6 x 75cl

Price	£395.00
Code	MORE135

This 0.32 hectare plot of 1er Cru is located next to the Grand Cru of Clos de la Roche with a south west exposure on mild slopes named Côte Rôtie. The average age of the vines is 55 years old.

Tasting Notes:

A profound and captivating nose bursts with black cassis and a hedgerow freshness. On the palate the wine is powerful and structured with chewy integrated tannins providing a firm backbone beneath a core of deep and dark concentrated fruit. There is a striking sense of energy and presence, a real “boom” as the powerful underlay of minerality and freshness drives the long, and lingering finish. Intense, layered and utterly compelling, this is a superb Morey-Saint-Denis that encapsulates power, complexity and finesse.

HOUSE OF TOWNEND

Specification	
Vinification	Fermented in 100% new oak and aged for 18 months.
Size	75cl
Drinking Window	Drink from 2030
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Morey-Saint-Denis
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