

FAMILY WINE MERCHANTS SINCE 1906

Morey-St-Denis 1er Cru Les Millandes 2009, Domaine Sérafin

 Price
 £135.00

 Code
 MORE040

Located next to the Grand Cru Clos de la Roche, this wine is worthy of Grand Cru status. It is produced from 39 year old vines and then fermented in 100% new oak and aged for 18 months.

Tasting Notes:

93 points Robert Parker's Wine Advocate The 2009 Morey St. Denis Millandes is fabulous. It boasts a great combination of rich, dark fruit and powerful structure. Today the wine is already starting to shut down, something that bodes quite well for the future. Mint, flowers, spices and licorice stain the palate on the deep, resonant finish. This is a brilliant showing from Christian Serafin. (AG) (4/2012)





FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|-------------------|---|
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2030 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Nuits |
| Sub Area | Morey-Saint-Denis |
| Туре | Red Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Fine Wine |
| Vintage | 2009 |
| 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 | Try with beef fillet with porcini and girolle mushrooms. |