



HOUSE OF TOWNEND

Morey-St-Denis 1er Cru Les Millandes 2010, Domaine Sérafín

Price	£154.00
Code	MORE045

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. Powerful - long and brooding

Tasting Notes:

Crimson/purple colour- very rich forward nose - tight knit and brooding. It has an iron grip of tannins and structure with a streak of sweetness to balance.





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Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2032
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Morey-Saint-Denis
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2010
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
Food Matches	Try with beef fillet with porcini and girolle mushrooms.
Press Comments	<p>92 points Stephen Tanzer's International Wine Cellar Good bright medium red. Complex soil-driven perfume of spicy red berries, flowers, minerals and earth. A broad, supple, slightly exotic fruit bomb in the mouth, with noteworthy intensity to its red cherry and raspberry flavors. This deceptively accessible wine finishes with a firm tannic spine. (ST) (4/2013)</p>