



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Chambolle Musigny 1er Cru Les Baudes 2022, Domaine Séraphin 6 x 75cl

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<b>Price</b>	£620.00
<b>Code</b>	CHAM290

Produced from 48 year old vines which are located adjacent to the Grand Cru of Bonne-Marres. Fermented in 100% new oak and aged for 18 months.

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### Tasting Notes:

Deeply coloured, rich, svelte and succulent, this is a Chambolle that has risen to the vintage. Highly textured, its core of sweet dark fruits has a lovely balancing minerality and distinct freshness, with a spicy edge courtesy of 18 months in 100% new oak. The finish is long, balanced, complex and brooding.

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Specification	
Vinification	100% destemmed, coming in at a healthy yield of 48hl/ha. 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	Chambolle-Musigny
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2022
Body	Elegant, refined and supple
Producer	Domaine Christian Sérafin
Producer Overview	Domaine Sérafin Pere & Fils is run by second-generation vigneron Christian Sérafin.
Closure Type	Cork
Food Matches	Goes well with raspberry marinated rack of lamb.