



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Charmes Chambertin Grand Cru 2007 Domaine Serafin

|              |         |
|--------------|---------|
| <b>Price</b> | £275.00 |
| <b>Code</b>  | CHAR135 |

From one of the outstanding domaines in the Côte d'Or this is a classic - perfectly balanced with a stunning longevity. Produced from 67 year old vines and fermented in 100% new oak and aged for 18 months.

### Tasting Notes:

Brooding and smouldering with an opaque density.





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| Specification     |  |
|-------------------|--|
| ABV               | 13.5%  |
| Size              | 75cl   |
| Drinking Window   | Drink now through to 2025  |
| Country           | France   |
| Region            | Burgundy   |
| Area              | Côte de Beaune   |
| Sub Area          | Gevrey-Chambertin  |
| Type              | Red Wine   |
| Grape Mix         | 100% Pinot Noir  |
| Genres            | Fine Wine  |
| Vintage           | 2007   |
| 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      | Great with rare roast beef with seasonal vegetables and yorkshire pudding!   |