

## Bourgogne Rouge 2020, Domaine Sérafin

Price Code £48.50 BOUR965

The grapes are produced from a single 0.33ha parcel of vines name Pressonnier, which for 30 years, between 1956 and 1986, had the right to be sold as Gevrey-Chambertin. The vines are 44 year old.

## Tasting Notes:

This fragrant Pinot shows a remarkably deep colour and offers robust full and spicy black fruits. The palate is rich, balanced with lush tannins, a savoury stalky hint adds freshness, whilst a lick of oak adds sweetness and structure. A baby Gevrey!



ANS EN BOUTERLE FAR SÉRAFIN PÈRE & FILS Aires a gevrey-chambertin - côte-d'or Product of france

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FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	vinified in 50% new oak
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2032
Country	France
Region	Burgundy
Area	Côte Chalonnaise
Sub Area	Bourgogne Pinot Noir
Туре	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2020
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	A delicious accompaniement to turkey and chicken dishes.