



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	
<b>Vinification</b>	100% destemmed, coming in at a healthy yield of 48hl/ha. Fermented in 100% new oak and aged for 18 months.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2030
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Chambolle-Musigny
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2022
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Christian Sérafin
<b>Producer Overview</b>	Domaine Sérafin Pere & Fils is run by second-generation vigneron Christian Sérafin.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Goes well with raspberry marinated rack of lamb.