



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

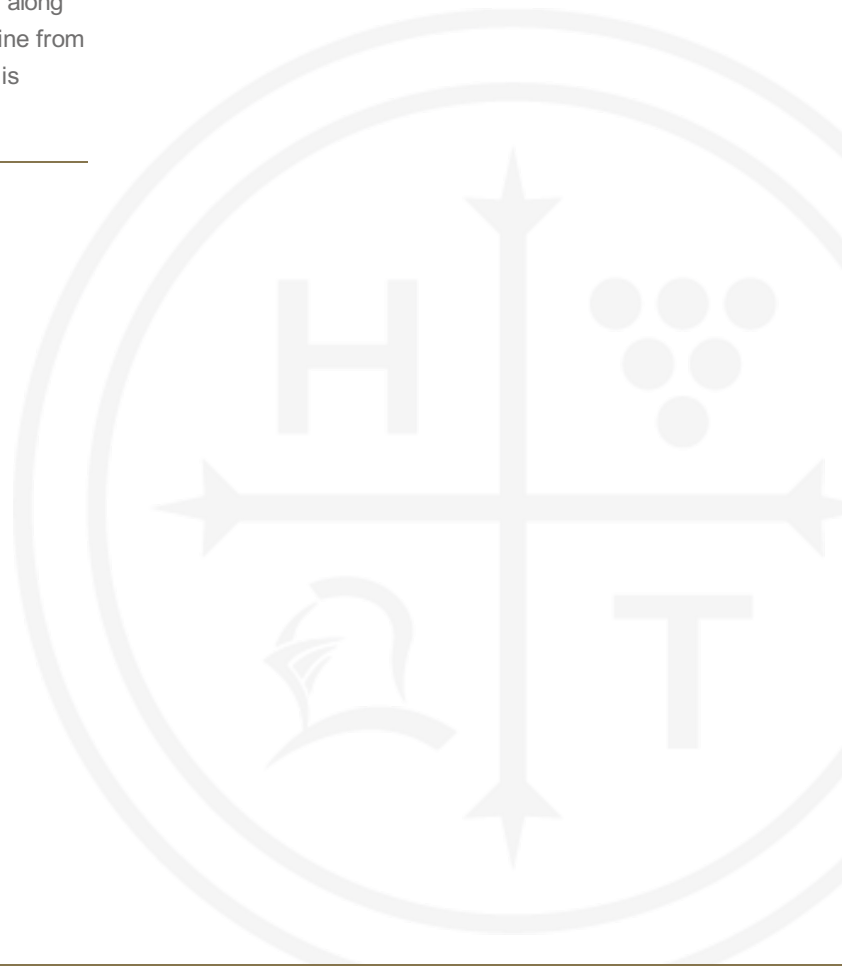
Chambolle Musigny 1er Cru Les Baudes 2023, Domaine Séraphin 6 x 75cl

Price	£570.00
Code	CHAM315

Produced from 49 year old vines which are located adjacent to the Grand Cru of Bonne-Mares. Fully destemmed, coming in at a healthy yield of 48hl/ha.

Tasting Notes:

This is quite delectable. Beautifully fragrant and perfumed with a wonderful purity on the nose. The palate is elegant yet there is an impressive underlying power and length that fills the mouth along with creamy black fruits and suave tannins. A wonderful wine from the top drawer. From my experience of older vintages this is always a wine to stash away for future pleasure!





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Specification	
Vinification	Fully destemmed, coming in at a healthy yield of 48hl/ha. Fermented in 100% new oak and aged for 18 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2030
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2023
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