



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Charmes Chambertin Grand Cru 2016, Domaine Sérafin

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<b>Price</b>	£370.00
<b>Code</b>	CHAR220

Only 3 barrels were produced rather than the normal 5 of this stunning wine. Produced from two parcels of vines averaging 74 years old, one in Charmes and one in Mazoyeres totaling only 0.3ha. (It is an interesting peculiarity that Mazoyeres can be used as Charmes Chambertin.) A wine of great finesse.

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### Tasting Notes:

The black cherry bouquet is so inviting; whiffs of intense fresh fruit. Although big and rich, the palate is also very charming with layer upon layer of black fruits and soft ripe tannins.

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Specification	
<b>Vinification</b>	Fermented in 100% new oak and aged for 18 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2046
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Gevrey-Chambertin
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Fine Wine, Practising Organic
<b>Vintage</b>	2016
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Sérafin
<b>Producer Overview</b>	<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>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great with rare roast beef with seasonal vegetables and yorkshire pudding!