



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gevrey-Chambertin 1er Cru Fonteny 2023, Domaine Séraphin, 6 x 75cl

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| <b>Price</b> | £525.00 |
| <b>Code</b>  | GEVR027 |

Produced from 64 year old vines, enjoying an east west exposure to the daily sunshine that sit on a very rocky soil, producing very small grapes. Situated next to the Grand Cru Ruchottes.



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### Tasting Notes:

A very alluring nose, perfumed with raspberry freshness. The palate offers more weight, intensity and power with a highly concentrated black purée fruit structure. This is a wine of great definition showing finely polished tannins and a long lingering finish. This wine always shines at this domaine.

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| Specification            |  |
|--------------------------|--|
| <b>Vinification</b>      | Thin topsoil and very rocky subsoil give this wine an intense minerality and low yields. 100% destemmed. 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 2029  |
| <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>            | En Primeur, Fine Wine  |
| <b>Vintage</b>           | 2023   |
| <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   |