



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gevrey Chambertin 1er Cru Le Fonteny 2010, Domaine Sérafín

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<b>Price</b>	£165.00
<b>Code</b>	GEVR550

The estate of Christian Sérafín is arguably the finest estate in Gevrey Chambertin, founded in 1947 by the Polish immigrant Stanislaus Sérafín. The quality of Sérafín's wines cannot be overstated. They exhibit a purity, richness, and brooding power that is both captivating and immensely pleasurable.

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### Tasting Notes:

Ripe and aromatic red fruits dominate the the bouquet with only a slight hint of underlying oak. Showing more beauty with elegant, yet powerful, ripe cherry fruits on the palate. Soft, finely tuned tannins enhance the seductive nature of this wine.

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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2034
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Biodynamic, Fine Wine
Vintage	2010
Body	Elegant, refined and supple
Producer	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>
Closure Type	Cork
Food Matches	Enjoy with the finest beef, lamb or game you can afford.