



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gevrey-Chambertin 1er Cru Le Fonteny 2014, Domaine Sérafín

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| <b>Price</b> | £125.00 |
| <b>Code</b>  | GEVR735 |

The estate of Christian Sérafín is arguably the finest estate in Gevrey-Chambertin, and the quality of Sérafín's wines cannot be overstated. They exhibit a purity, richness, and brooding power that is both captivating and immensely pleasurable. This is a very aristocratic wine, with beautiful intensity and breeding.

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### Tasting Notes:

A very aristocratic wine that represents the very best of its appellation. Tight, intense and firm with a lovely pure cassis fruit. A wine of great finesse.

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| Specification            |  |
|--------------------------|--|
| <b>Vinification</b>      | Produced from 55 year old vines situated next to the Grand Cru Ruchottes. 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 2021 through to 2037  |
| <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>Grape Mix</b>         | 100% Pinot Noir  |
| <b>Genres</b>            | Biodynamic, Fine Wine  |
| <b>Vintage</b>           | 2014   |
| <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>      | Enjoy with the finest beef, lamb or game you can afford.   |