



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gevrey Chambertin 1er Cru Les Corbeaux 2017, Domaine Sérafín

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| Price | £100.00 |
| Code | GEVR855 |

This 1er Cru is situated just outside the village of Gevrey adjacent to the Grand Cru of Mazis- Chambertin. Within the Corbeaux vineyards there is a small walled vineyard (a Clos) which is owned exclusively by the Sérafín family. The vines are 47 years old. Full of black fruit with an underlying cassis character, this is a classic Gevrey Chambertin that will repay ageing.

Tasting Notes:

Inky, intense and powerful, a brooding and smouldering palate offers black cassis and grippy tannins. This is a classic Gevrey Chambertin that will repay ageing.





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| Specification | |
|--------------------------|--|
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink 2024+ |
| Country | France |
| Region | Burgundy |
| Area | Côte de Nuits |
| Sub Area | Gevrey-Chambertin |
| Type | Red Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Fine Wine, Practising Organic |
| Vintage | 2017 |
| 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 |
| Food Matches | Try with roast beef with fennel and herb crust. |