



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gevrey-Chambertin 2023, Domaine Sérafin, 6 x 75cl

Price	£240.00
Code	GEVR022

Produced from grapes grown on 6 separate plots and aged for 16 months in 50% new oak, Frederique couldn't contain her grin when talking of the healthy yields in 2023 – “about bloody time” was the rough translation!

Tasting Notes:

The bouquet draws you in, seductive ripe fruits and fragrant wild strawberry aromas. The palate is a rich melange of crème de mur and strawberry compote, supported by carefully defined oak and ripe tannins – very classy Gevrey.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Fermented in 70% new oak and aged for 18 months.
ABV	13%
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2023
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