



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gevrey Chambertin Vieilles Vignes 2011 Domaine Sérafin

| | |
|--------------|---------|
| Price | £96.00 |
| Code | GEVR595 |

This is truly one of Burgundy's greatest domaines. I know of no other winemaker who manages to seduce such power from the Pinot Noir without losing its inimitable elegance. There are no poor vintages at this domaine.

Tasting Notes:

A big and toasty bouquet, rounded with intense liquorice and cassis fruits, finely balanced with an appealing chunkiness.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|--------------------------|--|
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now through to 2027 |
| 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 | 2011 |
| 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 | Enjoy with beef fillet with porcini and girolle mushrooms. |