



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Morey Saint Denis 1er Cru Les Millandes 2017, Domaine Sérafín

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| Price | £100.00 |
| Code | MORE095 |

This 0.3 plot of 1er Cru is located next to the Grand Cru of Clos de la Roche. The average age of the vines is 49 year old. The end result is Wow!

Tasting Notes:

Fabulous richness and poise with an intoxicating mélange of sweet raspberry, maraschino, pomegranate and cranberry, interlaced with jammy notes and heavy lick of sweet spice. This is a bold wine in all senses, impressive structure that reins in the impressive sweet fruit and freshness.





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| Specification | |
|--------------------------|--|
| Vinification | Fermented in 100% new oak and aged for 18 months |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink 2022+ |
| Country | France |
| Region | Burgundy |
| Area | Côte de Nuits |
| Sub Area | Morey-Saint-Denis |
| 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 | A good Burgundy is ideal with duck and other game birds, casseroles or, of course, stews like beef bourguignon. |