



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bourgogne Pinot Noir 2023, Domaine Sérafin 6 x 75cl

Price	£159.00
Code	BOUR049

Harvested from 2 parcels, a 0.33ha parcel of 48 year old vines named Pressonnier, which for 30 years, between 1956 and 1986, had the right to be sold as Gevrey-Chambertin.

Tasting Notes:

There is a wonderful energy and intensity to this fragrant Pinot Noir, exhibiting fresh raspberry fruits, strawberry with finely poised, ripe tannins. We detected a more feminine aspect to this vintage which will make it more approachable at an earlier stage.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	100% destemmed after hand picking. Fermented in 50% new oak and 50% oak of 1 year old. Aged for 11 months in barrel.
ABV	0.1%
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Bourgogne
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2023
Body	Elegant, refined and supple
Producer	Domaine Sérafin
Producer Overview	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.
Closure Type	Cork