

FAMILY WINE MERCHANTS SINCE 1906

## Gevrey-Chambertin 1er Cru Cazetiers 2023, Domaine Sérafin, 6 x 75cl

 Price
 £675.00

 Code
 GEVR024

Produced from 66 year old vines, this 1er Cru is situated immediately next to the famous Clos Saint Jacques vineyard. Four years ago, the family increased their holding of this great 1er Cru to 0.33ha, after realizing that Christian Sérafin's garden was within the appellation boundaries! Dig up the lawn and plant the vines!

## **Tasting Notes:**

Always the last 1er Cru to be picked, this a deep, brooding wine full of muscle and power – a classic Gevrey-Chambertin. Yet there is also a seductive element to this wine, with a stoney minerality underpinning the core of black cassis fruits. Perfectly balanced this is a remarkable wine.





FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Fully destemmed, fermented in 100% new oak and aged for 18 months.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2030
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Туре	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