



HOUSE OF TOWNEND

Gevrey-Chambertin 1er Cru Fonteny 2018, Domaine Sérafín

Price £199.00
Code GEVR905

Frédérique Goulley, the niece of Christian Sérafín, is now in sole charge of the winemaking at this top domaine, after serving her apprenticeship under Christian Sérafín for ten years. The wine making philosophy remains the same and this continues to be one of the finest domaines of the appellation. The 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 his wines being key to the Sérafín 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. For those who like a gutsy Gevrey-Chambertin with plenty of ageing potential, this is your stop!

Tasting Notes:

Produced from 62 year old vines enjoying an east west exposure to the daily sunshine that sit on a very rocky soil, producing very small grapes. Situated next to the Grand Cru Ruchottes, Fonteny is always a much more charming Gevrey, oozing finesse. In 2018, this wine shows the power of Gevrey in spades; fermented in 100% new oak and aged for 18 months, this is exotic, rich and plump with a rich sweet core, balanced by a subtle hint of black olive and liquorice. There is power enough here, with great length and a brooding sense of complexity





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Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2025 through to 2035
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grapes	Pinot Noir
Genres	Fine Wine, Practising Organic
Vintage	2018
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 the finest beef, lamb or game you can afford.