



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Morey Saint Denis 1er Cru Millandes 2023, Domaine Séraphin 6 x 75cl

Price	£395.00
Code	MORE130

This 0.3 plot of 1er Cru is located next to the Grand Cru of Clos de la Roche with a south west exposure on mild slopes called the Cote Rotie. The average age of the vines is 55 years old. Fermented in 100% new oak and aged for 18 months.

Tasting Notes:

Very much in the classic Morey mould – rich and fruit forward yet firm and structured. There is a lovely depth to this wine, tight and fruit packed, cassis and raspberry liquor with a lush creamy palate. There is minerality too and a fine balancing acidity. This is an appellation that is often overlooked and on this showing you have to ask why....





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Specification	
Vinification	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	Morey-Saint-Denis
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