



HOUSE OF TOWNEND

Morey-St-Denis 1er Cru Les Millandes 2009, Domaine Sérafín

Price	£135.00
Code	MORE040

Located next to the Grand Cru Clos de la Roche, this wine is worthy of Grand Cru status. It is produced from 39 year old vines and then fermented in 100% new oak and aged for 18 months.

Tasting Notes:

93 points Robert Parker's Wine Advocate The 2009 Morey St. Denis Millandes is fabulous. It boasts a great combination of rich, dark fruit and powerful structure. Today the wine is already starting to shut down, something that bodes quite well for the future. Mint, flowers, spices and licorice stain the palate on the deep, resonant finish. This is a brilliant showing from Christian Sérafín. (AG) (4/2012)





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Specification	
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Morey-Saint-Denis
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2009
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	Try with beef fillet with porcini and girolle mushrooms.