

Bourgogne Rouge

SÉRAFIN PÈRE & FILS

LOCATION:

Burgundy > Côte de Nuits
> Gevrey-Chambertin

VARIETY:

Pinot Noir

WINEMAKER:

Frédérique Goulley



SCIENCE

ABV: 13 %

SUGAR RATE: <2

TOTAL SO2: 44 ppm

TOTAL ACIDITY: 3.9 g/l

PH: 3.51

EXPERIENCE

NAME: The Burgundy region, Bourgogne in French, is home to complex soils and terroir. This declassified Burgundy Pinot Noir has a similar character to classic Gevrey Chambertin, from old vines just to the north of the Village designation.

CHARACTER: Comprised by notes of dark berries and plum, with an unmistakable earthy layer reminiscent of mushroom. The robust flavors are quite dense and complex with a rustic and serious finish that will age for 10 years with ease. Compare to Village level and even 1er wines from Gevrey.

ENJOY WITH: Great with coq au vin, game birds like quail or duck, pork, and cheeses from Burgundy or anywhere.

BEST RESULTS: Open the bottle 45 mins before serving between 60-65°F.

EXPRESSION

FERMENTATION: Destemmed with a brief cold maceration, the wines are all fermented with indigenous yeasts and no enzymes, in open top fermenters with a gentle time on the skins for 10-15 days with 2 punch downs just for the first 4-5 days and limited pump overs. No racking to maintain the structure and aging potential of the wine.

ELEVAGE: Aged for 6 months in barrel with 40% new oak, Serafin works with 3 coopers with very lightly toasted barrels for their signature style; François Frères, Chassin, and Seguin Moreau. They are left undisturbed and not racked until bottling.

FINING AND FILTERING: Bottled unfinned and unfiltered. Vegan.

SULFUR: Only 50 ppm per barrel is added after malolactic fermentation.

SOURCE

FARMING: Absolute respect for the environment and soils. An organic wine making culture, applying organic fertilizers and treatments in limited quantities only in urgent situations. Planting of fruiting trees, bee keeping, and allowing the growth of wild grasses for biodiversity.

LAND: 0.6 hectares between 2 parcels, 0.3 hectare parcel in Brochon with classic clay limestone soils of Gevrey and a young vineyard declassified in Gevrey-Chambertin.

VINE: 2 parcels, in Brochon over 50 years old, and declassified young vines in Gevrey-Chambertin, 7-year-old vines.

HARVEST AND PRODUCTION: All hand-harvested, production varies by vintage with 250 cases produced in a generous vintage.

