

Gevrey-Chambertin

SÉRAFIN PÈRE & FILS

LOCATION:

Burgundy > Côte de Nuits
> Gevrey-Chambertin

VARIETY:

Pinot Noir

WINEMAKER:

Frédérique Goulley



SCIENCE

ABV: 13%

SUGAR RATE: <2

TOTAL SO₂: 64 ppm

TOTAL ACIDITY: 4.1 g/l

PH: 3.51

EXPERIENCE

NAME: Gevrey-Chambertin takes its name from the village, Gevrey, and the appellation's most prestigious vineyard, Le Chambertin. This village-vineyard naming combination is commonplace today, but Gevrey-Chambertin started the trend in 1847.

CHARACTER: With dark cherry fruits and a complex minerality of earth, wet tobacco, mushroom, and leather. The supple, medium bodied palate has balanced tannins that conclude in a serious, lingering finish that offers great depth. A powerful Village level wine.

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 16 months in barrel with 70% 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: 1.5 hectares sourced from Etelois, Les Crais, Le Fourneau, Creux Brouillard, Roncevie and Les Seuvrées. The soils of Les Crais are very rocky with overall clay and limestone soils between 200-250 meters ASL.

VINE: The magic of this wine is Christian's parcel selection over the decades with the youngest vines being over 40 years old.

HARVEST AND PRODUCTION: All hand-harvested, production varies by vintage with 650-700 cases produced in a generous vintage.

