

Gevrey-Chambertin “Vieilles Vignes”

SÉRAFIN PÈRE & FILS

LOCATION:

Burgundy > Côte de Nuits
> Gevrey-Chambertin

VARIETY:

Pinot Noir

WINEMAKER:

Frédérique Goulley



SCIENCE

ABV: 13.5%

SUGAR RATE: <2

TOTAL SO₂: 43 ppm

TOTAL ACIDITY: 4.2 g/L

PH: 3.42

EXPERIENCE

NAME: Vieilles Vignes, means old vines and is up to the producer to decide what that means. Here the vines are very old, between 70-100 years old. Now that's truly an old plant.

CHARACTER: With robust dark fruit flavors, there is noticeably more volume and density on the palate with firmly structured tannins and a finish with a hint of bitter cherry pit, liquorice, and forrest floor. This is a rustic old-school effort that is expressly built-to-age for more than a decade.

ENJOY WITH: Boeuf Bourguignon, roast beef and gratin dauphinois, wild game, tender cuts of beef like filet mignon with wild mushrooms, great with aged cheeses.

BEST RESULTS: Open the bottle at least 1 hour before serving between 60- 65°F. A gentle decant is also recommend.

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 18 months in barrel with 100% 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 hectare sourced from Au Vellé, En Champs, Les Marchais, Vignes Belle and Etelois on the classic clay and limestone soils of Gevrey between 200-250 meters ASL from old parcels with great microclimates.

VINE: The oldest vines, at 100 years, come from En Champs and Au Vellé, the average age is 75 years and the vines in Aux Etelois are adjacent and at the same elevation as the Grand Cru vines.

HARVEST AND PRODUCTION: All hand-harvested, production varies by vintage with 400 cases produced in a generous vintage.

