

# Chambolle-Musigny, Les Baudes 1er Cru

## SÉRAFIN PÈRE & FILS

### LOCATION:

Burgundy > Côte de Nuits  
> Chambolle-Musigny

### VARIETY:

Pinot Noir

### WINEMAKER:

Frédérique Goulley



## SCIENCE

ABV: 13.5%

SUGAR RATE: <2

TOTAL SO<sub>2</sub>: 45 ppm

TOTAL ACIDITY: 4 g/l

PH: 3.40

## EXPERIENCE

**NAME:** Here, it seems that there were houses on this plot. The term comes from the dialect “Bode,” meaning hut or house. Chambolle is the village name and Musigny is the famous Lieu-Dit.

**CHARACTER:** Aromas of wild berries, plum, violet and spice, with moderate wood influence. The palate introduces a sleek medium bodied wine with savory tertiary layers, giving way to a powerful, punchy finish, with balance and freshness. An already pleasing wine that will continue to excite.

**ENJOY WITH:** Duck breast with cranberries, coq au vin, quail, pork, and cheeses from Burgundy or anywhere.

**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:** .35 hectares with a gentle eastern exposure in Les Baudes, on the northern end of the Chambolle-Musigny appellation. Directly at the base of Bonnes-Mares Grand Cru, between 250-300 meters ASL with a higher concentration of clay than the rest of the village and marked by light stony marl and limestone.

**VINE:** Old vines with an average of 50 years. Low yields are achieved with strict pruning and de-budding, followed by deleafing on both sides.

**HARVEST AND PRODUCTION:** All hand-harvested, production varies by vintage with 180 cases produced in a generous vintage.

