

Gevrey-Chambertin Les Corbeaux 1er Cru

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: 47 ppm

TOTAL ACIDITY: 4.3 g/l

PH: 3.42

EXPERIENCE

NAME: Nothing to do with birds, as many say, Serafin owns the vines within the ancient walled "Clos," found within the Les Corbeaux Lieu-Dit.

CHARACTER: More layered flavors of dense red fruits coat the intense mid-palate density, displaying the beginnings of elegance with a floral nuance that will develop with time. An overtly austere, linear finish reflects the pedigree of this walled, old-vine parcel. Highly recommend letting this wine rest for several years for the full potential.

ENJOY WITH: Poultry stuffed with mushrooms with a rich jus. Coq au vin, game birds like quail or duck, 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: From the original Clos of Corbeaux, this .45 hectare parcel is surrounded by an ancient wall because the soil here is a perfect balance of clay, limestone, and rock. At the northwestern corner of the Lieu-Dit at about 275 meters ASL.

VINE: Over 50-year-old vines planted in a walled enclosure chosen as an ideal microclimate. 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.

