

Charmes Chambertin Grand Cru

EXPERIENCE

NAME: For this Grand Cru, the story goes that in the 12th Century a man named Bertin felt he could make good wine like the neighboring monks of Clos de Bèze. His vineyard was called Champ de Bertin ("Bertin's field") and later Chambertin.

CHARACTER: A relatively deep nose, ripe yet wonderfully fresh with aromas of cassis, black cheery, humus, underbrush, smoke and the classic sauvage notes of a good Charmes. The medium bodied palate is refined with a surprisingly juicy and lush texture. A pleasurable wine lingering on the finish with good focus that will develop perfectly.

ENJOY WITH: Veal roti roasted with bay leaf and truffled potatoes. Roasted lamb with herbs, Boeuf Bourguignon, 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 19 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

LAND: .31 hectare half in Charmes-Chambertin Grand cru with a little more iron and rock in the soil and half in Mazoyères-Chambertin with a lighter topsoil from the ancient floods of the combe and a slightly cooler microclimate.

VINE: Two small parcels with an average age over 70 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 120-150 cases produced in a generous vintage.

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: 4.9 g/l
PH: 3.42

