

Gevrey-Chambertin, Les Cazetiers 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: 60 ppm

TOTAL ACIDITY: 4.2 g/l

PH: 3.5

EXPERIENCE

NAME: Here. The origin of the denomination of the Cru is due to the historic Château. Located opposite the “Castellum,” a fortified place.

CHARACTER: The nose reflects cassis, dark currant and earth, with good ripeness and a discreet hint of wood. Distinct notes of smoked game lead to a rich palate with a deep minerality expanding into the brooding finish that will continue to develop over a long period of time.

ENJOY WITH: 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

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 a .32 hectare parcel that sits directly behind the winery towards the bottom of the Lieu-Dit on the northwestern hill of the village next door to Clos Saint Jacques. Rich in clay with rock, gravel, an marl limestone deposits at 300 meters ASL.

VINE: 60-85 year-old vines. 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 150 cases produced in a generous vintage.

