

Morey-Saint-Denis, Les Millandes 1er Cru

SÉRAFIN PÈRE & FILS

LOCATION:

Burgundy > Côte de Nuits
> Morey-Saint-Denis

VARIETY:

Pinot Noir

WINEMAKER:

Frédérique Goulley



SCIENCE

ABV: 13.5%

SUGAR RATE: <2

TOTAL SO₂: 45 ppm

TOTAL ACIDITY: 4.2 g/l

PH: 3.50

EXPERIENCE

NAME: Two different ideas here, one is an ancient word referring to the very small bunches that this site produces or maybe the origin of the Lieu-Dit is due to millet, a grain grown to feed animals.

CHARACTER: Black cherry and plum with pungent earth and forest floor scents. A mineral-inflected wine with wet stone and wood that integrates well into the muscular frame. A persistent finish with a touch of rusticity, this cool vintage offers up a raspy wine that promises a great future.

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. A gentle maceration on the skins for 10-15 days with 2 punch downs, 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: 0.3 hectares just to the north, on the outskirts of Morey-Saint-Denis village. Between the Clos Saint Denis Grand Cru, to the west, and the 1er Cru Les Cheverny vineyard to the east. On powerful clay limestone soils with a slope between 220-270 meters ASL facing east.

VINE: 54+ 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 160 cases produced in a generous vintage.

