

Gevrey-Chambertin Le Fonteny 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: 53 ppm

TOTAL ACIDITY: 4.5 g/l

PH: 3.47

EXPERIENCE

NAME: For this terroir, the origin of the word is linked to water, referencing fountain or small spring. This Lieu-Dit lies just inside the combe as the hill curves back to the west and into the mountain.

CHARACTER: An intensely clean and refined nose of cherry and cassis with spice and coco nib. The palate displays good richness but with plenty of youthful austerity on the even more firmly structured finish. Plenty of minerality and sapidity in the sneaky long finish, Fonteny requires extended aging to reveal its full personality.

ENJOY WITH: Veal sweetbreads and mushroom risotto. Chicken, 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 a .33 hectare parcel. Le Fonteny has little topsoil and sits just to the north of the Grand Cru Ruchottes. Just above the hill to the west of Les Corbeaux, as the Grand Cru hill bends inside the combe of the mountain, this site sees good air flow while retaining the warmth of the eastern slope at 280-300 meters ASL.

VINE: From old vines over 60 years of age. 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.

