

SÉRAFIN PÈRE & FILS

Country:
France

Region:
Burgundy > Côte de Nuits
> Gevrey-Chambertin

Estate owned by:
Karine Serafin

Winemakers:
Frédérique Goulley

Vineyards:
Practicing organic with
6 hectares.

Year founded:
1947

Home link:
No website/

Production:

Bourgogne Rouge: 250 cases

Gevrey-Chambertin Village: 700 cases

Gevrey-Chambertin "Vieilles Vignes":
400 cases

Morey -Saint-Denis, Les Millandes 1er Cru:
180 cases

Chambolle-Musigny, Les Baudes 1er Cru:
150 cases

Gevrey-Chambertin Les Corbeaux 1er Cru:
160 cases

Gevrey-Chambertin Le Fonteny 1er Cru:
180 cases

Gevrey-Chambertin, Les Cazetiers 1er Cru:
150 cases

Charmes Chambertin Grand Cru:
150 cases

Domaine Sérafin was established in 1947 by Stanislaus Sérafin, a mason, at the time, of Polish origin. It was his son, Christian, who started working the land and making the wine in 1968 – crafting top level wines from excellent parcels in the villages of Gevrey-Chambertin, Morey-Saint-Denis, and Chambolle-Musigny.

For 20 years, Christian worked for his father until he took over the winery officially in 1988. Many would say his best talent was knowing the best parcels and having the patience to slowly acquire them. Since 2001, Christian has slowly retired and left the domaine to the 3rd generation of Serafins, daughter Karine and niece Frédérique. The 10-year transition allowed for a consistent transfer of knowledge.

Today Karine and Frédérique manage 6 hectares of old vines from small parcels in prized Lieux-Dits. Most of the holdings are in their village of Gevrey – their top bottling from .31 hectares of very old vines in the Grand Cru, Charmes Chambertin. The winery is located on the northwest side of Gevrey-Chambertin, below the hill of "Les Cazetiers," one of their most celebrated premier crus. The vineyards are managed organically with no application of systemic herbicides or pesticides. The focus is respect for the environment, to allow the soils and terroir to shine through the wines. The application of organic fertilizers or treatments is rare. They contribute to the biodiversity of the vineyards by keeping bees, planting fruit trees, and allowing the wild vegetation to grow.

The new winemakers remain loyal to the house style, with an emphasis here on very old vines and low yields. In typical years the old vines see pruning and de-budding, followed by a green harvest (where necessary) and deleafing on both sides for maximum sun exposure. This used to be a hard fast rule but with global warming they manage the vines with the progression of the vintage and its different every year. 100% destemmed grapes are fermented with the native yeast, without enzymes, in open top vessels. The smallest fraction of sulfur (50 ppm per barrel) is used after malolactic fermentation. The wines are aged in mostly new oak from iconic coopers, completing this classic style for a true Vin de Garde. In the last 15 years, the main difference in the new oak is a significantly reduced toast level. Once the wines are transferred to oak and removed from the gross lees, they are not racked, and left on the fine lees up to 19 months and bottled without fining or filtering.

These days, Sérafin prefers an even mix from 3 different coopers, to balance out the style across the range; François Frères, Chassin, and Seguin Moreau. The different styles of the barrels change the rate of oxygen to the wines during the aging and helps develop the layers of complexity that Sérafin is recognized for. The result is powerful wines, that handle the new oak exceptionally well with intense concentration from old vines with low yields. With powerful tannins and acid, these wines are generally best consumed after a decade in the cellar. The wines are built to last, bucking the modern trend for light, pretty wines which can be consumed upon release.

Two women, farming organically on magnificent terroir with perfectly selected small plots of old vines, making true Vin de Garde wines!

