



# DOMAINE SERRIGNY AUXEY-DURESSES 1ER CRU

## BAS DES DURESSES

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Domaine Serrigny is a hidden gem in today's Burgundy, a throwback to a traditional time. Old vines (some of the oldest in Savigny), native ferments in wooden uprights, and sensible pricing. It's run by Marie-Laure, the fourth generation Serrigny, recently joined by her young nephew.

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### VINEYARD



- Site:** The premier cru vineyard of Bas des Duresses in the commune of Auxey-Duresses, over the hill from Monthélie.
- Soil:** Clay-limestone.
- Vines:** Serrigny's parcel is two-thirds of an acre. The vines were planted in the 1960s and face northwest. Farming culture is *lutte raisonnée*, i.e., sustainable.
- Varieties:** Pinot Noir.

### CELLAR

- Vinification:** The fruit is destemmed and all ferments are indigenous in upright wooden vats with gentle *piegeage* by foot.
- Aging:** Aged 14 months in older wood followed by 2 months in steel. No fining and only a light filtration at bottling.
- Production:** 150 six-packs.
- Profile:** In clear contrast to the domaine's Pinots from Savigny, this is a wine of red fruit-toothsome and richly elegant red fruit.