



DOMAINE SERRIGNY MEURSAULT

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

VINEYARD



Site: The domaine and its cellar are in the hollow of Savigny-les-Beaune, tucked into the Côte just north of Beaune. The vines for its Meursault grow on the upper slope of Meursault, south of the village.

Soil: Marly soil in Les Clous Dessus and very calcareous soil in Moulin Landin.

Vines: From 3 small parcels: one just over half an acre in Les Clous Dessus, a site high on the slope southwest of Meursault and two parcels totaling half an acre in Moulin Landin, immediately to the southwest of the town. Farming culture is *lutte raisonnée*, i.e., sustainable.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: Ferments are spontaneous. Wine from the two sites is raised separately for 12 months in barrels that have seen 1, 2 and 3 vintages and then assembled in steel for four months.

Production: 180 cases.

Profile: Elegant with a lovely texture and minerality.