



SERRIGNY 1ER CRU LA DOMINODE

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.



VINEYARD

- Site:** Serrigny's parcel is in La Dominode, a subzone of the premier cru Jarrons, and grows adjacent to Bruno Clair's parcel of La Dominode.
- Soil:** Clay-limestone with a good amount of sand here.
- Vines:** From 1.3 acres of vines more than 90 years old. Sustainably farmed and hand harvested.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Fermented spontaneously in a large oak upright. Riper vintages see about 50% of the grapes destemmed; less ripe and/or more elegant vintages see as much as 100% destemming. Aged in small, older barrels for 14-16 months; racked to steel for a couple more months. No fining and a very light filtration.
- Production:** 250 six-packs in a good year.
- Profile:** A supple, spicy, earthy wine with exceptional finesse and length.