



DOMAINE SERRIGNY BOURGOGNE BLANC

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, who, with her sister, grew up harvesting and making wine by the side of her father.



VINEYARD

- Site:** Two acres in the northeast corner of Meursault and a third of an acre in Savigny-lès-Beaune.
- Soil:** Clay-limestone except for the third of an acre which is very rocky as well as calcareous.
- Vines:** Vines average 30 years of age. In Meursault, one acre in Herbeux, plus one acre spread between Lees Malpoiriers and Lombois; in Savigny, a third of an acre planted in 1993 in Les Perrières.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Raised in neutral oak for 12 months and then racked into steel for another four months.
- Production:** 400 cases.
- Profile:** The fruit and tension in this wine is remarkable, and the wine punches well above its weight.