



DOMAINE SERRIGNY BOURGOGNE ROUGE

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:** Savigny-lès-Beaune and its hollow, tucked into the Côte just north of Beaune. The domaine and its original cellar are situated just behind the village château.
- Soil:** Clay-limestone.
- Vines:** From three parcels in Savigny, with the oldest vines dating to 1960: one-third of an acre in Les Chevrières, a rocky site up on the village's plateau; just over half an acre in Les Prévaux on the plain near Savigny's watershed; and a half acre in Les Boutières on the Aloxe-Corton border. Farming culture is *lutte raisonnée*, i.e., sustainable.
- Varieties:** Pinot Noir.

CELLAR

- Vinification:** Native yeast ferments in upright wooden vats with gentle *piegeage* by foot.
- Aging:** Twelve months in neutral oak barrels followed by six months in steel. No fining and only a light filtration at bottling.
- Production:** 400 cases.
- Profile:** Classic Savigny with its darker, soil-driven profile. Supple, layered and complete.