



## SERRIGNY SAVIGNY-LÈS-BEAUNE BLANC

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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:** Vines are in the northeast corner of the Savigny appellation in the lieu-dits of Les Connardises, Les Bas Liards, and Les Pimentiers.
- Soil:** Burgundy's classic clay-limestone.
- Vines:** From three parcels totaling just over an acre and a half planted in 1989, 2008 and 2010. Sustainably farmed and hand harvested.
- Varieties:** Chardonnay.

### CELLAR

- Vinification & Aging:** Native yeast fermentation. Twelve months in predominantly neutral oak, then four months in steel. No fining and a very light filtration at bottling.
- Production:** ~375 cases.
- Profile:** Vivacious, clean, fresh and full-bodied with notes of lemon, stones and apple, nicely underpinned by soil notes. Impressive length.
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