



## DOMAINE SERRIGNY SAVIGNY-LÈS-BEAUNE ROUGE

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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:** Parcels are spread out among Aux Champs Chardons, Aux Fourches and Les Planchots in the lower part of the Savigny appellation.
- Soil:** Burgundy's classic clay-limestone mix.
- Vines:** Just under three acres of mature vines. Sustainably farmed and hand harvested.
- Varieties:** Pinot Noir.

### CELLAR

- Vinification & Aging:** Native yeast fermentation in oak uprights with *pigéage* by foot. Aged in older barrels for 14 months before racking to steel where the wine rests another four months. No fining and a very light filtration.
- Production:** 500 cases.
- Profile:** Plump and fulsome with fresh, spicy and earthy fruit clearly stamped with Savigny's darker hues.
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