

# Domaine Serrigny

## Savigny-les-Beaune



*Marie-Laure Serrigny has made an absolutely stellar range of wines in the 2024 vintage...to my mind, Domaine Serrigny today occupies a place analogous to those of Domaine Chandon de Briailles and Domaine Camus Bruchon a decade ago--great, classic Burgundies that presently travel under the radar in the marketplace and hence, offer up extremely good values.*

- John Gilman, View from the Cellar, January-February 2026

### **Bourgogne Blanc 2024**

*The 2024 Bourgogne Aligoté from Marie-Laure Serrigny is really excellent, showing off the beautifully precise and succulent fruit of the vintage. The bouquet hops from the glass in a lovely blend of apple, white peach, lemon, chalky soil tones and a gentle touch of vanillin oak. On the palate the wine is bright, full-bodied, crisp and impressively complex, with a fine core of fruit, lovely soil undertow and grip, and excellent balance on the long and zesty finish. This is really fine aligoté! 2026-2035.*

**90 pts-** John Gilman, View from the Cellar, January-February 2026

### **Bourgogne Aligoté 2024**

*As I noted last year, Marie-Laure Serrigny's vines for her Bourgogne Blanc are hail mostly from Meursault, but with a small percentage of the blend coming from the lieu à dit of les Perrières in Savigny, where Domaine Simon Bize makes a single vineyard bottling. Her 2024 version is excellent, offering up a bright bouquet of apple, pear, chalky minerality, just a hint of hazelnut from its Meursault origins, vanillin oak and a floral topnote redolent of lemon blossoms. On the palate the wine is full-bodied, focused and zesty, with a lovely core of fruit, fine soil signature, a lovely spine of acidity and fine balance on the long and nicely structured finish. This is a tad more reserved in personality than the aligoté this year, but it too is an excellent example. 2026-2036+.*

**90 pts-** John Gilman, View from the Cellar, January-February 2026

## Savigny-les-Beaune Blanc 2024

*The 2024 Savigny-lès-Beaune Blanc from Domaine Serrigny is a fine bottle in the making and firmly underscores just what a beautiful vintage this is for white wines. The wine's aromatic constellation is vibrant and complex, hopping from the glass in a mix of pear, almond, passion fruit, chalky soil tones, spring flowers, vanillin oak and a lovely topnote of beeswax. On the palate the wine is deep full-bodied, crisp and complex, with a juicy core of fruit, excellent soil signature and grip, a fine girdle of acidity and lovely precision on the long, vibrant and impeccably balanced finish. This is really fine juice. 2026-2045+.*

**92 pts-** John Gilman, View from the Cellar, January-February 2026

## Bourgogne Rouge 2024

*Madame Serrigny's 2024 Bourgogne rouge is a fine example. The bouquet is bright and gently sappy, offering up scents of red and black cherries, a touch of Savigny fruitcake, woodsmoke, dark soil tones and a gentle framing of oak. On the palate the wine is deep, fullbodied, tangy and nicely structured, with a good core of fruit and just a touch of tannin perking up the long and well balanced finish. This will want a couple of years in the cellar to soften up those tannins, but should drink nicely for a decade once it is ready to go. 2029-2039.*

**89 pts-** John Gilman, View from the Cellar, January-February 2026

## Savigny-les-Beaune Rouge 2024

*The Savigny-lès-Beaune villages bottling from Madame Serrigny is excellent in 2024. The wine's aromatic constellation is beautifully sappy, delivering notes of black cherries and pomegranate, woodsmoke, a fine base of dark soil tones, a gentle array of Savigny spices, vanillin oak and a topnote of violets. On the palate the wine is pure, full-bodied, complex and shows off excellent depth of fruit at the core, with fine transparency, suave tannins, lovely focus and balance and a long, complex and very promising finish. A lovely example. 2032-2075.*

**91 pts-** John Gilman, View from the Cellar, January-February 2026

## Savigny-les-Beaune 1er Cru "La Dominode" 2024

*Marie-Laure's centenarian vines in la Dominode have produced a great young wine in the 2024 vintage. The bouquet is quite black fruity in profile, hopping from the glass in a mix of dark berries, black cherries, raw cocoa, gamebird, bonfire, cedary oak and a lovely topnote of Savigny spice tones. On the palate the wine is deep, full-bodied, pure and sappy at the core, with great soil signature and grip, fine-grained tannins and impeccable balance on the long, precise and complex finish. This is going to be a superb bottle. 2035-2085.*

**93+ pts-** John Gilman, View from the Cellar, January-February 2026

## Savigny-les-Beaune 1er Cru “Les Peuillets” 2024

*As Madame Serrigny explained, “les Peuillets has deep clay soils with lots of volcanic stones in them, so it always produces a more structured young wine.” These are also plenty old vines, as the entire parcel was planted in 1965. The wine has turned out beautifully in the 2024 vintage, offering up a complex bouquet of black cherries, Savigny fruitcake tones, pigeon, dark soil tones, woodsmoke, cedar and a lovely topnote of the vintage’s signature sweet brown spice tones. On the palate the wine is deep, full-bodied and rock solid at the core, with superb soil inflection and grip, chewy, ripe tannins, tangy acids and fine focus on the long, well balanced and promising finish. I like the precision and backend lift here, but it is a properly-structured young wine and will need its period of hibernation in the cellar before it starts to drink with generosity. 2038-2085.*

**93 pts-** John Gilman, View from the Cellar, January-February 2026

## Auxey-Duresses 1er Cru “En Bas des Duresses” 2024

*The 2024 Auxey-Duresses “En Bas des Duresses” from Domaine Serrigny is another fine bottle in the making. The wine’s aromatic constellation is deep, pure and sappy, hopping from the glass in a mix of red and black cherries, pomegranate, a touch of cocoa powder, gamebird, a lovely base of chalky soil tones, violets and a deft framing of vanillin oak. On the palate the wine is bright, full-bodied and sappy at the core, with lovely soil signature, fine-grained tannins, seamless balance and a long, focused and nascently complex finish. This is very fine Auxey. 2034-2075+.*

**92+ pts-** John Gilman, View from the Cellar, January-February 2026