

Domaine Serrigny

Savigny-les-Beaune



The Wines

- *Bourgogne Blanc*: Chardonnay. A wine from two communes: an acre in Savigny-les-Beaune's Les Perrières lieu-dit planted in 1991; and two acres in Meursault (in Herbeux and Malpoirier), where the vines average 40 years of age. These mature vines coupled with the pedigree of the terroirs make for a Bourgogne Blanc with intensity and substance, one punching well above its weight. *Elevage* takes place in older barrels for twelve months, followed by four in steel (essentially the same treatment used by the Bachelet boys at Bachelet-Monnot).
- *Savigny-les-Beaune blanc*: Chardonnay. Three parcels produce this wine: Les Connardises, Les Bas Liards, and Les Pimentiers, planted in 2010, 1989, and 2008 respectively and totaling just over an acre and a half. *Elevage* is the same as for the Bourgogne Blanc. Production averages 375 cases.
- *Savigny-les-Beaune rouge*: Pinot Noir. Marie-Laure's Savigny rouge comes from less than three acres spread among the parcels of Aux Champs Chardons, Aux Fourches, and Les Planchots. Production averages 500 cases.
- *Savigny-les-Beaune 1er cru La Dominode*: Pinot Noir. Serrigny's 1.3 acres of vines in Dominode, a subzone of the premier cru Jarrons, are now about 100 years old and grow adjacent to those of Bruno Clair. In riper years, about half the grapes are de-stemmed before fermentation. The soils here are sandy and make for a supple wine with exceptional finesse and length. The name probably comes from the Latin "Dominus," owner, master, or lord, implying that back in the day this site belonged to the Lord of Savigny.
- *Savigny-les-Beaune 1er cru Les Peuillets*: Pinot Noir. The domain has just over two acres of vines in Peuillets ("peu-yā" with a long ā) planted in 1965. Like the grapes from Dominode, in riper years only about half the grapes are de-stemmed prior to fermentation. The soil here is much more influenced by limestone and the wine is consequently more mineral and "lifted" in profile than the Dominode.
- *Auxey-Duresses 1er cru En Bas des Duresses*: Pinot Noir. Serrigny's parcel amounts to two-thirds of an acre and it was planted in the 1960s. The domain first made wine from these vines in 2016, when it bought the parcel from Domaine Moulin Landin. Alcoholic fermentation was done entirely without stems both in 2016 and 2017. Savigny's terroir favors a profile of black fruit; Auxey gives red fruit. Normal production is 150 cases.