

Domaine Serrigny Savigny-les-Beaune



The Wines

- *Bourgogne Blanc*: Chardonnay. : Mostly this comes from the northeast corner of Meursault: an acre of mature vines planted in Herbeux (a site whose pedigree is such that it never, as Marie-Laure points out, need blush in the presence of a Meursault village) and another acre spread between Les Malpoiriers and Lombois. The grapes from these sites are augmented by grapes from a third of an acre planted in 1993 in Savigny-les-Beaune's Les Perrières, a very rocky, calcareous vineyard that is one of the highest in that commune. The wine is raised in neutral oak for twelve months, then racked into steel for another four months. The fruit and tension in this wine is remarkable every year. For Bourgogne Blanc, it's a great buy. Production averages 450 cases.
- *Bourgogne Rouge*: Pinot Noir. From three parcels in Savigny: Les Chevières, a high, rocky site planted to a third of an acre in 1980; Les Préveaux on the plain near Savigny's watershed planted to just over a half acre in 1960; and Les Boutières on the Aloxe-Corton border planted to a half acre in 1995. Serrigny's Bourgogne Rouge is aged 12 months in neutral barrels and then six in large steel blending tanks. Production averages 250 cases.
- *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*: Pinot Noir. This was a one-off wine made in 2016 because of frost damage, which made for such a short crop that Marie-Laure blended her two premier crus together to have enough volume for one cuvée. Essentially, this is a blend of two-thirds Dominodes with one-third Peuillets, and the crop resulted in 6 barrels, or about 150 cases (in 2017, a much more normal year, she made 12 barrels of Dominodes alone). A rare and quite delicious wine from a classical, albeit short, vintage.

- *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.
- *Meursault*: Chardonnay. From three parcels: one just over half an acre in Les Clous Dessus, a site high on the slope southwest of Meursault with marly soil common to many of Meursault's premier crus (as well as in Corton-Charlemagne); and two parcels totaling half an acre in Moulin Landin, immediately to the southwest of the town that is quite calcareous. Wine from the two sites is raised separately for twelve months in barrels that have seen 1, 2, and 3 vintages, then assembled in steel for four months. Production averages 180 cases.