

768 BOTTLES  
60 MAGNUMS



*Premier Cru*  
**BEAUNE**  
« CUVÉE ROUSSEAU-DESLANDES »

2022

PHILOSOPHY

The world-renowned Hospices de Beaune figures among the great Burgundian institutions. Founded in 1443 to help the most needy, this historic hospital is set at the heart of the old town, in one of the finest ensembles of European medieval architecture. Over the centuries, the institution has received donations and legacies from local families, mainly in the form of vineyards. Today they total nearly 60 hectares, representing one of the region's most impressive winegrowing estates. Vinified on the premises under the direction of the charismatic winemaker Ludivine Griveau, these grand, prestigious wines are sold each year en primeur at a spectacular auction held in November following the harvest. Each year, as of 1916 or even earlier, Maison Edouard Delaunay has purchased some of the finest cuvées that it ages and bottles with utmost care for its best clients.

THE CUVÉE

In 1645, Antoine Rousseau and Barbe Deslandes founded the Hôpital de la Sainte-Trinité, later renamed the Hospice de la Charité and associated with the Hospices de Beaune during the French Revolution. The hospital's vocation has evolved considerably over time: from a reception center for orphans from consecutive plague epidemics, it now houses a care center for the elderly. The Cent Vignes parcel, planted mainly between 1944 and 1958, constitutes the heart of this Cuvée, accounting for 60% of its composition. Overlooking Pommard and representing the remainder of the Cuvée, the Montrevenots parcel is made up exclusively of old vines planted before 1966.

VINIFICATION AND AGING

This wine was vinified by the charismatic oenologist of the Hospices de Beaune, Ludivine Griveau. Hand-harvested, the grapes underwent a rigorous sorting process on a sorting table. The grapes were destemmed, followed by a maceration period of 17 to 19 days with punch-downs and pump-overs. The wine was then aged for approximately 18 months in new oak barrels, with the final stage of the aging process entrusted to the Maison Edouard Delaunay.





EDOUARD DELAUNAY  
*Nuits-Saint-Georges*

*Premier Cru*  
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### TASTING NOTES

Magnificent dark carmine-red color. The nose enchants with its expressiveness and elegance, revealing rich woody aromas of leather, roasted hazelnuts, and blond tobacco leaves. The fruit harmonizes beautifully with this palette, offering indulgent notes of cherry chocolate, raspberry, and raspberry coulis, elevated by a fresh, spicy touch of grey pepper. On the palate, the attack is round and slightly sweet, delivering excellent density and vibrant freshness. Gourmet aromas of roasted almonds and red fruits (blackcurrant frangipane tart) emerge. The finish, both structured and elegant, is supported by fine tannins and a lovely mineral tension. A truly remarkable wine, deep and refined, built for aging.

