

Premier Cru
MEURSAULT-PORUSOTS
« CUVÉE JEHAN HUMBLLOT »

2017

PHILOSOPHY

World famous, the Hospices de Beaune are part of the great Burgundian institutions. Founded in 1443 to help the most needy, the historic hospital is located in the heart of the old town in one of the most beautiful ensembles of European medieval architecture. Over the centuries, the institution has received donations and legacies from local families in the form, mainly, of vineyards which currently make up, with nearly 60 hectares, one of the most beautiful wine estates in the region. Vinified on site under the guidance of the charismatic oenologist Ludvine Griveau, these prestigious fine wines are sold each year "en primeur" in the month of November following the harvest, during a spectacular auction. Every year, and at least since 1916, Maison Edouard Delaunay buys some of the finest vintages which it then matures and bottles with the utmost care for its best clients.

THE CUVÉE

Prosecutor and Royal Notary in Beaune, Jehan Humblot donated a vast property to the Hospices in the year 1600. Since 2005, this Meursault Cuvée is entirely composed of Premier Cru Les Porusots. All the vines are older than 1974, some even dating back to 1936 and 1953. The plot covers 0.79 hectares and produced 15 barrels in 2017.

VINIFICATION AND AGING

This wine was vinified by the charismatic oenologist of the Hospices de Beaune, Ludvine Griveau. The grapes are harvested by hand at perfect maturity. Following immediate pressing upon arrival at the winery, the juices are placed in barrels. The fermentation is carried out entirely in new oak barrels and is done thanks to indigenous yeasts. This wine was then brought back in December to the cellars of the house Edouard Delaunay and its aging is continued in the original barrels for a total duration of 17 months.





EDOUARD DELAUNAY
Nuits-Saint-Georges

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TASTING NOTES

Beautiful gold robe, slightly amber. The first nose opens with toasted notes of hazelnut, grilled almond, and nougat, followed by sweet and full-bodied fragrances that testify to the maturity of the wine (lemon and mandarin jam, bergamot tea, candied melon). Touch of lemon verbena. The attack in the mouth is dense and rich, supported by a beautiful freshness and remarkable tension. A beautiful acidity is perceived, well integrated as well as small fresh tannins that guarantee a promising aging potential. In the mouth, we find complex aromas of dried and candied fruits (dried banana, Corinthian raisins, candied clementine) complemented by a gourmet touch of frangipane. This great wine is entirely typical of the appellation from which it emanates as well as of its vintage and bears the signature of the Hospices de Beaune: exceptional freshness and complexity, all in balance and harmony.

