



EDOUARD DELAUNAY
Nuits-Saint-Georges

1,776 BOTTLES



Vieilles Vignes
SAVIGNY-LÈS-BEAUNE
LE VILLAGE

2022

PHILOSOPHY

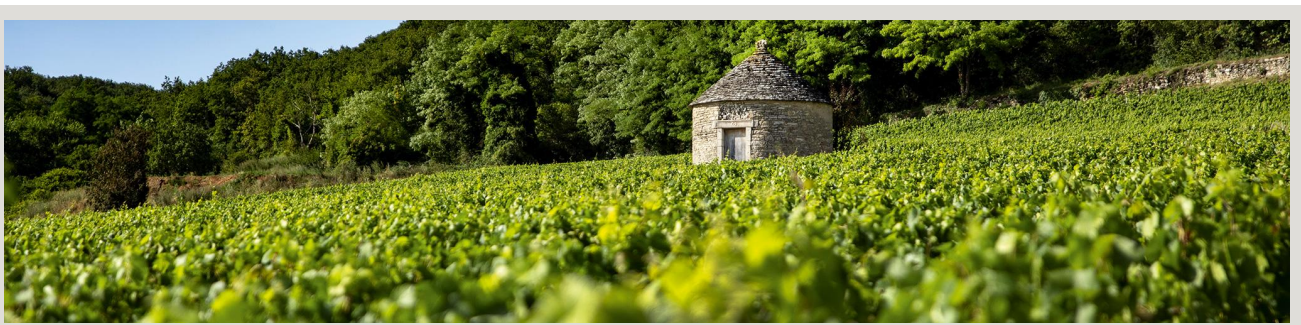
In our opinion, Savigny's red wines are a good introduction to the Côte de Beaune's reds. The freshness that is characteristic of this appellation lends finesse and elegance to the wine, which corresponds to the House style and boasts generous fruit. These are accessible, expressive, straightforward, fresh wines that do not hesitate to show off their character.

THE CUVÉE

The grapes for our cuvée come from a plot located at an altitude of 250 metres on the alluvial cone of the Le Rhoin River that flows through the village, facing the Hill of Corton. The subsoil is composed of clay-rich marls that lend both finesse and power to the wine.

VINIFICATION AND AGING

The grapes were completely destemmed. Fermentation began after 4 days of maceration under the influence of indigenous yeasts, without the use of sulfites, and lasted 15 days. Extraction of the grapes' components was achieved through gentle daily pump-overs and punch-downs. Oak barrel ageing lasted approximately 16 months, using 25% new oak from Central France.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



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TASTING NOTES

Lovely ruby-red color with a subtle bluish tint, revealing a remarkable brilliance. The nose is elegant, with fine, delicate oak notes from barrel aging, accompanied by cherry aromas. On the palate, it is smooth and exceptionally fruity. The finish is supported by well-integrated mineral acidity, enhanced by a fresh hint of pine sap. This very pleasant and fruity wine is perfect for pairing with a meal.

