



EDOUARD DELAUNAY
Nuits-Saint-Georges

1,052 BOTTLES
62 MAGNUMS



Premier Cru
NUITS-SAINT-GEORGES
LES VIGNERONDES
« CUVÉE BERNARDE DELESCLACHE »

2022

PHILOSOPHY

The Hospices de Nuits was founded in 1270, at the height of the Middle Ages, even before the one in Beaune, as a hospital to take in and treat the poor. Over the centuries, this philanthropic and charitable organization received donations of vineyards, given by rich, local families in order to ensure its survival. The estate, even smaller than the Hospices de Beaune's, today covers a surface area of 12.5 hectares of Nuits-Saint-Georges and Nuits-Saint-Georges Premier Cru's finest vines, including the "Les Didiers" monopole and the prestigious "Saint-Georges". Since 1961, the wines have been sold "en primeur" in the barrel, at a grand auction held in March at the prestigious Château du Clos de Vougeot, and are then aged and bottled by a Burgundian négociant. In the past, the wines were sold by mutual agreement and the House of Edouard Delaunay, which had had long-standing relations with the Hospices, was entrusted on several occasions with the exclusivity of the vintage. Buying wine at the Hospices de Nuits means participating in a cause for charity (the money raised finances the hospital, retirement home and several associations) that brings together philanthropy, exceptional wines, the art of living and culture in a unique way.

VINIFICATION AND AGING

The grapes are handpicked with the greatest of care before being brought to the Hospices' winery where they are destemmed and gravity-transferred to tanks. Vinification, under the supervision of Jean-Marc Moron, the Hospices de Nuits' Cellar Master, is performed according to tradition. The wine is then transferred to new oak barrels and aged in the Hospices' cellars until it is taken over by the House of Delaunay in March. Total ageing time amounts to approximately 15 months.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893

EN BOURGOGNE DEPUIS 1893



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TASTING NOTES

Lovely carmine-red robe. The nose expresses a rich fruitiness, blending aromas of cherry, plum, and stewed prunes, accented by a subtle touch of orange. Superb woody notes (sandalwood, mocha, praline cream) intermingle with spices such as grey pepper and turmeric. Pleasant, camphor-like freshness. On the palate, the attack is round with remarkable fluidity. The tannins are elegant and well-integrated, providing a refined structure. The finish is indulgent, with a slight sweetness and nuances of vanilla milk caramel. This supple and enjoyable wine perfectly embodies the elegant style of the Hospices de Nuits.

