

Premier Cru
NUITS-SAINT-GEORGES
LES DIDIERS «CUVÉE FAGON»

2023



PHILOSOPHY

The Hospices de Nuits (hospital) were founded in 1270, in the heart of the Middle Ages, even before those of Beaune, to take in and care for the poorest. Over the centuries, this philanthropic and charitable work has received vineyards donated by wealthy local families to ensure its sustenance. This estate, more confidential than that of the Hospices de Beaune, now covers an area of 12.5 hectares of the most beautiful vineyards in Nuits-Saint-Georges and Nuits-Saint-Georges Premier Cru, including the exclusive appellation Les Didiers and the prestigious Saint-Georges. Since 1961, the wines have been sold in barrels, "en primeur," in March during a major auction at the prestigious Château du Clos de Vougeot, to be aged and bottled by a Burgundian merchant. Previously, the wines were sold by private treaty, and Maison Edouard Delaunay, which has a long-standing relationship with the Hospices, has been entrusted with the exclusive harvest many times. Buying wines from the Hospices de Nuits is participating in a charitable action (the funds raised finance the hospital, nursing home, and several associations) that uniquely combines philanthropy, exceptional wines, art of living, and culture.

THE CUVÉE

This appellation is a monopoly of the Hospices de Nuits estate. This exceptional cuvée is made from vines with an average age of 70 years. These vines produce a concentrated wine, with great aging potential, which will express itself over time, after a few years of rest.

VINIFICATION AND AGING

Hand-picked with the utmost care, the grapes are brought back to the Hospices' winery, destemmed, and then put into tanks by gravity. The winemaking process, overseen by Jean-Marc Moron, cellar master of the Hospices de Nuits, is traditional. The wine is then placed in new barrels and aged in the Hospices' cellar until it is taken over by the house of Edouard Delaunay in March. The total aging process lasts around 15 months.



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TASTING NOTES

Very beautiful ruby red color, deep and intense, hinting at a silky texture. The first nose opens with scents of ripe apricots, enhanced by a delicate floral touch. This is followed by a unique spicy note of camphor, quickly joined by softer hints of cumin. Pâtisserie aromas reminiscent of a blackcurrant almond tart bring a touch of indulgence. The mouthfeel seduces with its roundness and freshness. Flavors of plum tart and candied citrus (orange peel, mandarin) can be perceived. The long finish evokes a milk caramel. This wine, of great elegance and remarkable complexity, skillfully combines freshness and maturity. A magnificent Burgundy wine, at the peak of its expression.

