

POMMARD

« CUVÉE RAYMOND CYROT »

2020

PHILOSOPHY

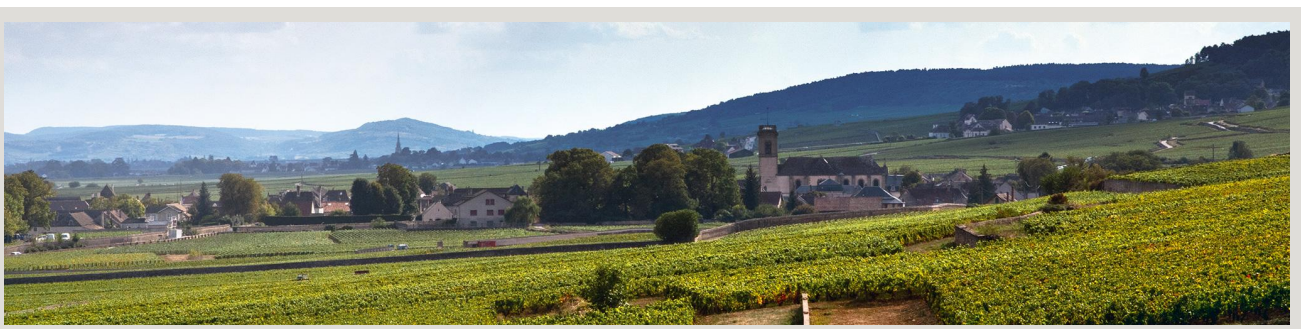
The world-renowned Hospices de Beaune figures among the great Burgundian institutions. Founded in 1443 to help the most needy, this historic hospital is set at the heart of the old town, in one of the finest ensembles of European medieval architecture. Over the centuries, the institution has received 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

This cuvée, named in honor of Monsieur and Madame Cyrot-Chaudron following their donation of vineyards to the Hospices de Beaune in 1979, draws its character from four outstanding terroirs of Pommard. Les Riottes, with its deep, clay-rich soils, contributes marked density to the mid-palate. Les Charmots and Les Bertins, with their stonier composition, provide an airy and refined attack. Lastly, the power of this cuvée likely originates from the red earth of the gentle slopes of Les Rugiens (lower section). Its aging potential is often exceptional.

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

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TASTING NOTES

Superb deep red robe with bluish highlights. The nose, intense and expressive, captivates with its freshness and floral scents (lilac). A subtly sweet touch of prune mingles with a smoky nuance, adding beautiful complexity. On the palate, the attack is broad and vibrant, echoing the freshness found on the nose. Delicate aromas of blue flowers intertwine with a spicy hint of clove. The finish reveals warm notes of smoke and chocolate. A remarkably balanced wine, harmonizing sweetness and freshness, offering great depth and finesse.

