

EN BOURGOGNE DEPUIS 1893



EDOUARD DELAUNAY

Nuits-Saint-Georges

VOSNE-ROMANÉE

AUX ORMES

2024

429 BOTTLES



PHILOSOPHY

The legend. If there is a mythical village in Burgundy, it is undoubtedly Vosne-Romanée, wreathed in its crown of incomparable Grand Crus (Romanée Conti, La Tâche, Richebourg, Romanée-Saint-Vivant...), and its legendary Premier Crus (Cros Parantoux, Gaudichots, Malconsorts...). The Delaunay family has historic ties with Vosne-Romanée that date back to the time when it distributed Grand Cru wines from the village's great estates.

THE CUVÉE

The village of Vosne-Romanée houses Burgundy's most rare and mythical Grand Crus: La Romanée, La Tâche, Echezeaux... as it provides an exceptional terroir for the Pinot Noir grape. This cuvée is sourced exclusively from the "Aux Ormes" parcel, located in the heart of the Vosne-Romanée vineyard area. Planted on deep clay-limestone soils, these vines, over 50 years old, benefit from well-established root systems that bring concentration, density, and complexity to the wine. Through its exposure and the quality of its soils, this lieu-dit expresses with precision all the nobility and the refined signature of great Vosne-Romanée wines.

VINIFICATION AND AGING

The harvest was fully destemmed after sorting. The vatting lasted 20 days, with extraction managed through regular pump-overs and daily punch-downs. Pressing was followed by barreling in oak casks, including 67% new oak. Malolactic fermentation took place in barrels.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893

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TASTING NOTES

Beautiful deep red colour with garnet highlights and an elegant appearance. The nose is expressive and lifted, revealing ripe fruit notes (plum, raspberry, blackcurrant) intertwined with hints of Russian leather, enhanced by a fresh floral touch (iris, peony) and a nuance of noble cherry wood. The palate is fresh and dense, supported by fine, powdery tannins. It develops flavours of coffee, cocoa and turmeric, accompanied by a subtle sauvage note of bramble, characteristic of the vintage, and balanced by a lively acidity. A wine to be enjoyed over the next 3 to 5 years.

