

# Edouard Delaunay, Meursault Premier Cru Genevrières, Cuvée Philippe Le Bon, Blanc, 2023

## 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

Dedicated to Philippe le Bon, Duke of Burgundy and great protector of the Hospices at their foundation in the 15th century, this vintage originates in the heart of Les Genevrières, one of the most emblematic climates of Meursault. The vines predominantly spread out on the lower part of the hillside, on a stony and cracked soil, where the vine plunges its roots deeply. These specific geological conditions, combined with an optimal southern exposure right in the heart of the Meursault appellation, make this climate a remarkable terroir: powerful while retaining a subtle elegance typical of the premier crus of the valley.

## VINIFICATION AND AGING

This wine was vinified by the charismatic winemaker of the Hospices de Beaune, Ludivine Griveau. The grapes are harvested by hand at perfect ripeness. Following immediate pressing upon arrival at the winery, the juices are put into barrels. The fermentation is carried out entirely in new oak barrels and is done thanks to indigenous yeasts. This wine was then brought back in December to the cellars of Maison Edouard Delaunay and its aging is continued in the original barrels for a total duration of 17 months.

EN BOURGOGNE DEPUIS 1893



EDOUARD DELAUNAY

*Nuits-Saint-Georges*

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## TASTING NOTES

Stunning bright gold dress. The nose, ripe and intense, combines vanilla and spicy notes (white pepper) with a beautiful vegetal freshness (fresh herbs, vetiver, citrus). The attack is ample and rich, marked by a gourmet sweetness (caramel, toffee) and a touch of toasted bread. The mouth, generous and deep, is supported by a very beautiful perfectly integrated acidity. A wine with character, destined for a great future, which will gain in complexity over time.