

Premier Cru
NUITS-SAINT-GEORGES
LES POULETTES

2023

888 BOTTLES



PHILOSOPHY

One of the main characteristics of Nuits-Saint-Georges' wines lies in the great diversity of its terroirs, diversity that is found in the different styles of wines that vary greatly depending on where the grapes are grown. Based in Nuits-Saint-Georges, the House of Edouard Delaunay illustrates this multiplicity by offering several selections from Premier Cru climats located both north and south of the village.

THE CUVÉE

This Premier Cru is located to the south of the town of Nuits-Saint-Georges, near former hard limestone quarries. The soil is shallow, very well drained and rich in calcareous debris. Nearby limestone cliffs serve as protection for the plot and promote ripening. The grapes reach their peak of maturity rather early and are extremely concentrated.

VINIFICATION AND AGING

The grapes are hand-harvested in small crates, with an initial sorting carried out in the vineyard, followed by a second sorting at the winery. Vinification takes place in wooden vats and lasts 17 days, with gentle daily pump-overs and mid-fermentation punch-downs. The wine is then transferred to oak barrels (33% new oak from the forests of Central France) for ageing, which lasts 17 months.



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TASTING NOTES

Beautiful carmine red colour. The nose is expressive, distinguished by its complexity and depth, combining finesse with great vibrancy. It brings together fruity and woody notes with pastry-like accents, evoking Black Forest cake, raspberry, gingerbread, sugared almond and marzipan, before opening onto floral nuances (rose petal, iris, peony) and a touch of rhubarb tart.

The palate impresses with its breadth and generosity. It develops pronounced woody flavours (beechwood smoke, paprika), enhanced on the finish by notes of cocoa powder. A lively freshness emerges through hints of fresh coriander and basil, leading into a finish marked by a touch of black cherry. The tannins, still slightly present at this stage, are very fine and contribute to the wine's length. An expressive and complex wine, supported by fine freshness and a strong ageing potential.

