



EDOUARD DELAUNAY
Nuits-Saint-Georges

Premier Cru
NUITS-SAINT-GEORGES

LES DIDIERS
« CUVÉE CABET »

2023



PHILOSOPHY

The Hospices de Nuits was founded in 1270, at the height of the Middle Ages, even before the one in Beaune, as a hospital to take in and treat the poor. Over the centuries, this philanthropic and charitable organization received donations of vineyards, given by rich, local families in order to ensure its survival. The estate, even smaller than the Hospices de Beaune's, today covers a surface area of 12.5 hectares of Nuits-Saint-Georges and Nuits-Saint-Georges Premier Cru's finest vines, including the "Les Didiers" monopole and the prestigious "Saint-Georges". Since 1961, the wines have been sold "en primeur" in the barrel, at a grand auction held in March at the prestigious Château du Clos de Vougeot, and are then aged and bottled by a Burgundian négociant. In the past, the wines were sold by mutual agreement and the House of Edouard Delaunay, which had had long-standing relations with the Hospices, was entrusted on several occasions with the exclusivity of the vintage. Buying wine at the Hospices de Nuits means participating in a cause for charity (the money raised finances the hospital, retirement home and several associations) that brings together philanthropy, exceptional wines, the art of living and culture in a unique way.

THE CUVÉE

At the heart of the Monopole of the Domaine des Hospices de Nuits, the Cabet cuvée comes from vines approximately forty years old, yet retaining a surprisingly youthful character. This indulgent wine delights with its broad aromatic palette, harmoniously blending fruitiness and freshness. Even in its youth, this cuvée captivates with its brilliance and remarkable intensity.

VINIFICATION AND AGING

The grapes are handpicked with the greatest of care before being brought to the Hospices' winery where they are destemmed and gravity-transferred to tanks. Vinification, under the supervision of Jean-Marc Moron, the Hospices de Nuits' Cellar Master, is performed according to tradition. The wine is then transferred to new oak barrels and aged in the Hospices' cellars until it is taken over by the House of Delaunay in March. Total ageing time amounts to approximately 15 months.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



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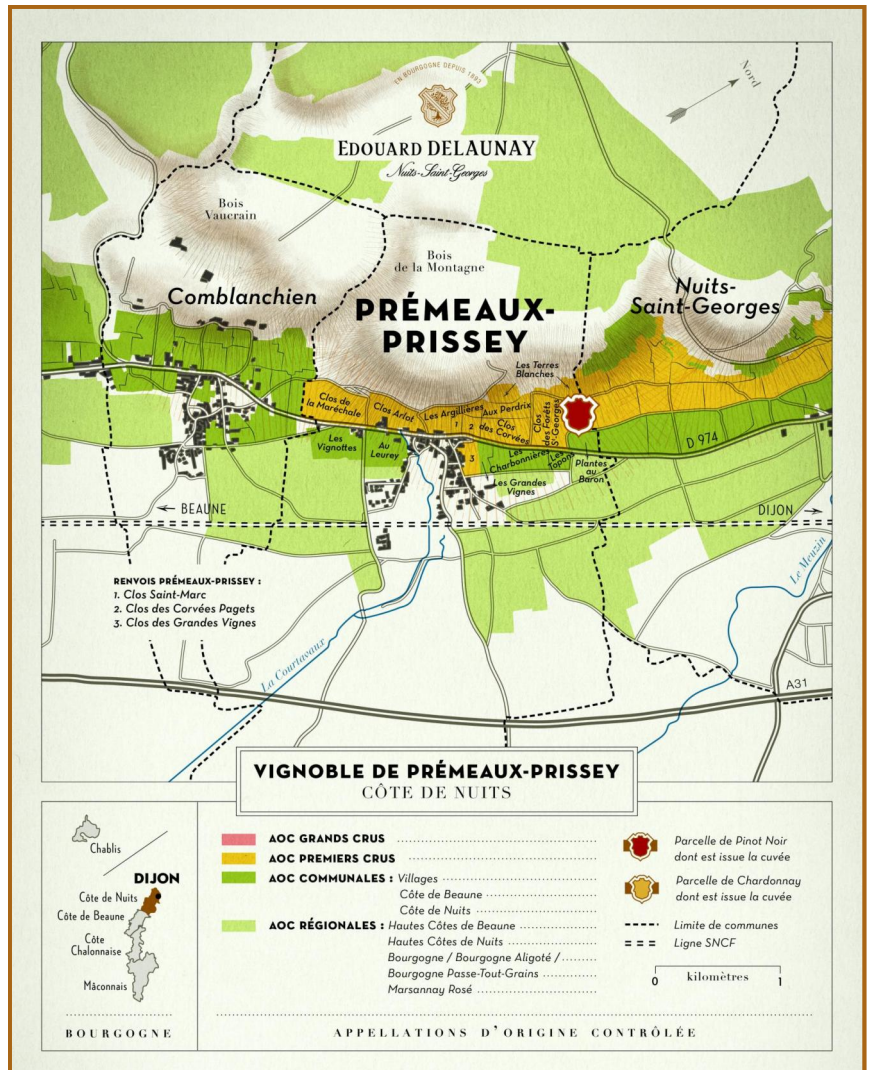
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TASTING NOTES

Beautiful deep red colour with bluish highlights, signaling richness and concentration. The nose is highly complex and remarkably refined, opening with aromas of blue fruits (blueberry, cornelian cherry, juniper berries), which evolve into fresher notes of fruit salad combining redcurrant, raspberry, and fresh banana. Subtle, herbal nuances enrich the bouquet, evoking pine forest, dried herbs, thyme, and juniper. Warmer tones then emerge, reminiscent of well-baked bread and Tahitian vanilla. The palate opens sumptuously, driven by ripe cherry and a perfect balance between ripeness and freshness. The mouth reveals multiple layers, with a velvety and elegant structure. The finish is marked by great freshness, distinguished by balsamic aromas of menthol and eucalyptus. The perfectly ripe tannins enhance the depth of this exceptional cuvée. A rare wine of great intensity — one of the finest expressions of Burgundy.



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