

EN BOURGOGNE DEPUIS 1893



EDOUARD DELAUNAY

*Nuits-Saint-Georges*

*Premier Cru*

**BEAUNE**

« CUVÉE GUIGONE DE SALINS »

2021



#### 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

Wife of Nicolas Rolin, the founder of the Hospices de Beaune, Guigone de Salins settled in Beaune in 1461, after her husband's death, to take charge of the Hôtel-Dieu. She dedicated a large part of her fortune to caring for the sick until her death at the age of 67. The cuvée that pays tribute to her, one of the most remarkable in Beaune, embodies longevity and excellence. It is primarily composed of vines from the Climat "Les Bressandes," planted in the 1960s, 1977, and 1980, on steep slopes that bring exceptional richness and complexity to this wine.

#### 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.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



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**TASTING NOTES**

Very beautiful deep ruby-red color. The nose is complex and fresh, dominated by ripe red and black fruits (Burlat cherry, blackberry), accompanied by delicate floral notes of rose. Powerful, slightly masculine aromas of roasting emerge, with hints of mocha coffee, roasted hazelnut, and dark chocolate. Wild vegetal nuances follow (boxwood, wild rose, cut grass, nettle). Scents of Havana cigar, Russian leather, and cedar add elegance and complexity. On the palate, the wine is round and creamy, with superb velvety tannins that balance the freshness so typical of the 2021 vintage. This wine reveals itself to be fresh, complex, and relatively powerful, with very promising aging potential.

