

EN BOURGOGNE DEPUIS 1893



EDOUARD DELAUNAY

Nuits-Saint-Georges

Premier Cru
MEURSAULT
CHARMES

2022

1,136 BOTTLES
24 MAGNUMS



PHILOSOPHY

The power of terroir: An unrivalled Meursault Premier Cru and a celebrated classic, the “Charmes” climat once again offers an example of the role terroir plays in Burgundy. Identified over the centuries by winegrowers for its unique qualities, its vines were specially pampered and its grapes vinified separately, little by little building the appellation’s reputation and uniqueness. The wines from “Charmes”, as deep and powerful as they may be, are nonetheless charming.

THE CUVÉE

Located south of the village, at mid-slope, the “Charmes” plot is one of the three most prestigious Premier Crus from this legendary village in the Côte de Beaune, which has no Grand Crus. The largest climat in Meursault, “Charmes” is usually subdivided in two terroirs: “Charmes-Dessus” (Upper) and “Charmes-Dessous” (Lower). Most of the grapes for our Meursault-Charmes come from “Charmes-Dessus”, a calcareous clay terroir with a high proportion of pebbles at the surface.

VINIFICATION AND AGING

The grapes were handpicked and gently pressed after sorting. The juice obtained was then allowed to settle for approximately 24 hours before being transferred to barrels where it underwent slow fermentation, relying on indigenous yeasts. Malolactic fermentation was slow as well due to the coolness of our cellars. The wine was stirred regularly to return the lees into suspension. Ageing lasted a total of 14 months, in oak barrels (50% new oak) from Central France forests.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



EDOUARD DELAUNAY
Nuits-Saint-Georges

Premier Cru
MEURSAULT
CHARMES

2022

TASTING NOTES

Beautiful golden-yellow color. The nose is intense and very expressive, revealing floral aromas of verbena and narcissus, accompanied by fresh hints of mint. There are sweet, fruity scents of Williams pear, along with lively notes of citrus (mandarin, yuzu, blood orange) that add wonderful complexity. Indulgent nuances of frangipane, toasted bread, roasted hazelnut, and praline blend harmoniously. The palate is broad and generous upon entry, with the wine showing tension, offering bright acidity and perfect balance. Oak aromas unfold on the palate, reminiscent of salted butter caramel crêpes. The finish is fresh, with lingering notes of candied citrus, clementine, and bergamot. A grand wine, rich and dense, combining finesse and power

