



EDOUARD DELAUNAY  
*Nuits-Saint-Georges*

# BOURGOGNE CÔTE-D'OR CHARDONNAY

2022

6,000 BOTTLES



## PHILOSOPHY

The Bourgogne Côte d'Or appellation is a recent appellation beginning with the 2017 vintage. It aims to offer the nobility of Burgundy's regional appellations by using grapes that come exclusively from the finest terroirs in the Côte de Beaune and the Côte de Nuits, a philosophy the House of Edouard Delaunay fully supports.

## THE CUVÉE

Our cuvée is crafted from a selection of Chardonnay grapes from the Côte de Beaune grown in plots located in the lower part of Meursault (60%) for the fruit and depth they lend to the wine, and in the Auxey-Duresses valley (40%) for freshness and minerality.

## VINIFICATION AND AGING

The grapes were handpicked and pressed immediately, without being destemmed. The must was allowed to settle in the vats for 24 hours before undergoing vinification in oak barrels (25% new oak) at low temperatures for 1 to 3 months. The wine was then aged for approximately 9 months, with frequent stirring when and where needed. Such a vinification process is worthy of a great Burgundy white wine.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



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## TASTING NOTES

Very beautiful golden-yellow color. The initial nose reveals a note of fine, lightly toasted wood, followed by fresh citrus hints (lemongrass, yuzu) and enchanting floral nuances of lily and narcissus. Indulgent scents of pastry and confectionery then emerge (barley sugar, caramelized apple, tarte Tatin, lemon tart). The attack is deep and rich, balanced by a crisp, precise tension. The palate impresses with its density, depth, and breadth, revealing a subtle woody note of roasted hazelnut, complemented by a refreshing fruity touch reminiscent of Garriguette strawberry carpaccio with basil. This great white Burgundy, with remarkable length, harmoniously combines richness and freshness.

