



EDOUARD DELAUNAY
Nuits-Saint-Georges

Premier Cru
BEAUNE

« CUVÉE HUGUES ET LOUIS BÉTAULT »

—
2023



..... **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 Ludvine 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**

Hugues Bétault, a squire and Secretary Advisor to the King in the 17th century, saved the Hôtel-Dieu of Beaune during a time of war and epidemics, notably by financing the construction of an infirmary and the development of gardens and vegetable plots. After his death, his brother Louis carried on his legacy by making several donations to the Hospices. The cuvée that bears their name is primarily composed of Beaune Premier Cru Grèves, a vineyard ideally located mid-slope with eastern exposure, on stony, well-drained soils. It is complemented by Les Aigrots, with more clay-rich soils, and Le Clos de la Mignotte, a parcel of young vines. This blend of complementary climats fully expresses the diversity and richness of Beaune's terroirs.

..... **VINIFICATION AND AGING**

This wine was vinified by the charismatic oenologist of the Hospices de Beaune, Ludvine 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 red color. The nose opens with intensity, revealing vegetal and fruity notes reminiscent of stewed prune, followed by toasted accents of warm bread and coffee. Balsamic aromas of eucalyptus and hints of heather earth add lovely complexity. On the palate, the attack is fresh and structured, carried by mentholated aromas and soft spices (cinnamon, clove). An elegant hint of Amsterdamer tobacco appears, followed by a subtle nuance of dark chocolate that enriches the finish. The tannins are ripe and perfectly integrated. A superb wine of character that will reveal all its charm with age.

