EDOUARD DELAUNAY
Nuits-Saint-Georges

BOURGOGNE
HAUTES-CÔTES DE NUITS
LES ROUARDS

2020

PHILOSOPHY

And what if the Hautes-Côtes de Nuits were the future of Burgundy... A few kilometres to the west of the Grand Crus of the Côte de Nuits, with similar soil profiles, the vineyards of the Hautes-Côtes de Nuits flourish... This is the seat of the Delaunay family who settled in the Château de Charmont in l'Etang-Vergy in 1954. Here, the higher (+100 to 150 metres) altitudes of the vines could be a solution to climate change worth exploring with an offer of fresh, pure, elegant wines. Faithful to our history, we want to contribute to showcasing these terroirs of the future that further valorise our beautiful region - now famed for its UNESCO-recognized climats - just as the monks of the Citeaux Abbey did in the Middle Ages. The remarkable "Les Rouards" terroir is our first selection parcellaire wine in the Hautes-Côtes. Our ambition is to identify and vinify separately, year after year, a few of the outstanding Hautes-Côtes climats in order to showcase the unique qualities of these plots which, over time, could very well produce Burgundy's future grand wines.

THE CUVÉE

The Pinot Noir grapes for "Les Rouards" come from an exceptional plot located near the charming village of Villars-Fontaine. The vines, planted at an altitude of 350m with east-southeastern exposure, overlook the Vosne-Romanée Grand Crus that lie approximately one hundred metres below and 3.5km to the east. The soil is composed of limestone and white marls dating back to the Jurassic period. "Les Rouards" is one of the climats with the best exposure and is one of the most representative of the Hautes-Côtes de Nuits. The grapes ripen slowly and preserve all of their lovely freshness.

VINIFICATION AND AGING

This was the last plot harvested 2020 and the wine boasts lovely balance between ripeness and freshness. The grapes were handpicked, carefully and thoroughly sorted, then destemmed before being transferred to tanks to undergo a very brief period of cold pre-fermentation maceration. We were able to bring out all of the grapes' potential through several rack and return operations over the course of sustained fermentation at high temperatures (up to 32°C). For this vintage, the wine was aged for 10 months, first in a cask (new oak) and, for the final 3 months, in barrels.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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TASTING NOTES

Gorgeous velvety red in colour. Impressive nose featuring scents of raspberry, chocolate and cherry (Black Forest cake), along with touch of fir tree. Lovely start to the palate that is round and fruity (red fruit, blackcurrant, redcurrant), featuring pleasing acidity and ripeness. The finish is well balanced with nice length, ending with fine, elegant, slightly peppery tannins. The wine is supported by good acidity that finishes with a slightly saline sensation. An excellent wine for laying down.

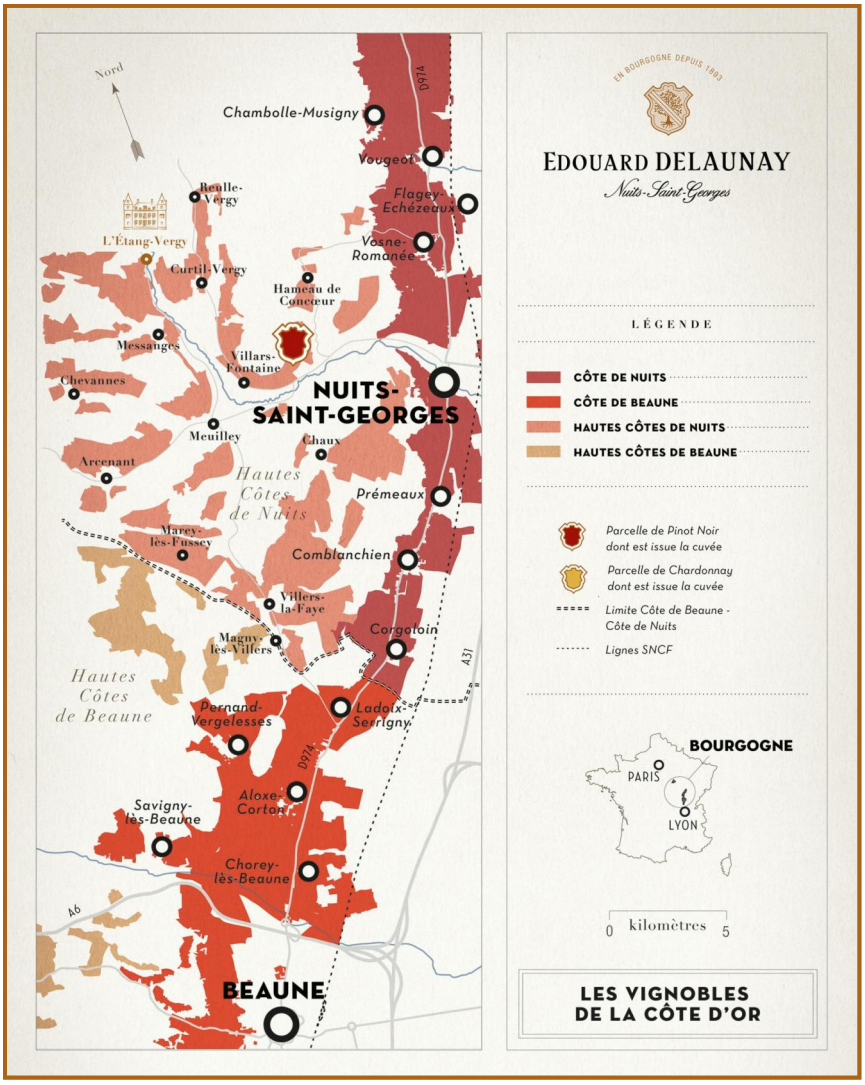
DECANTER

92
points

JAMES SUCKLING

90
points

INTERNATIONAL WINE CHALLENGE 2022 BRONZE WINNER



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