

# Edouard Delaunay, Mazis- Chambertin Grand Cru, Cuvée Madeleine Collignon, Rouge, 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 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

Donated to the Hospices in 1976 by Jean Collignon, this prestigious parcel was named after his mother, in a gesture of filial tribute. Located in Mazis-Hauts, at the heart of the slope, it lies on the same hillside as the renowned Chambertin Clos de Bèze. The soil here combines stones, scree, and deep red clay — a rare composition that gives Pinot Noir remarkable density. This noble terroir produces wines with a refined expression, supported by silky tannins and a natural generosity on the finish — the hallmark of a great Grand Cru built to age.

## 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.

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..... TASTING NOTES .....

Magnificent deep red colour, intense and brilliant. The nose is both complex and ethereal, rising with freshness and intensity. It combines generous aromas of red fruits (blackcurrant, cherry, raspberry) with refined floral notes of incense, rose, and wallflower, enhanced by woody nuances reminiscent of cherry bark. Darker, warmer scents then emerge: mocha coffee, vanilla, caramel, along with balsamic touches of camphor, eucalyptus, and cedar. A gourmet dimension unfolds through notes of raspberry tart and toasted bread. On the palate, the attack is dense and full, supported by lovely freshness and a perfectly balanced structure. Cherry dominates, enriched by the complexity of cocoa, tonka bean, and black pepper. The finish is long, with vibrant acidity and well-structured tannins that promise to integrate beautifully over time. A superb wine — both elegant and deep — with clear ageing potential. A great Burgundy, destined for a brilliant future.