



EDOUARD DELAUNAY
Nuits-Saint-Georges

Premier Cru
POMMARD
LES CHAPONNIÈRES

2024

856 BOTTLES - 9
MAGNUMS



PHILOSOPHY

As of 2019, these old vines in Pommard's Premier Cru "Les Chaponnières" climat were the first to be entirely cultivated by Maison Edouard Delaunay, giving us better control over technical interventions and the quality of the grapes, as well as a closer link to nature and terroir.

THE CUVÉE

Located at the southern edge of this legendary village, at the foot of the slope immediately below the famed "Les Rugiens" climat, "Les Chaponnières" constitutes one of Pommard's finest Premier Cru terroirs. Its superior, relatively clayey soil is deep and this depth is reflected in the wines. Our vines, which are approximately 80 years old, are knotty and deeply rooted, and seem to have found a perfect equilibrium, insensitive to the passing years. Their grapes yield wines that express all of the depth and complexity of this terroir.

VINIFICATION AND AGING

The grapes, hand-harvested and fully destemmed, were placed in vats after careful sorting. Vinification lasted fifteen days, punctuated by regular pump-overs and a few gentle punch-downs midway through vatting. After pressing, the wines were transferred to oak barrels, 33 % of which are new. Ageing is currently underway.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



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TASTING NOTES

Deep ruby colour with rich red nuances. The nose opens with lightly roasted notes of beeswax, chocolate, mocha coffee and cedarwood, then evolves towards black cherry, complemented by floral hints of lily and iris. The palate is dense and ample on the attack, supported by fine acidity and a solid tannic structure. It develops deep flavours with notes of cigar, musk and Russian leather, giving the wine strong character and intensity. A Pommard of great elegance, remarkable for its exceptional complexity.

JANCIS
ROBINSON

16.5+
points

