

EN BOURGOGNE DEPUIS 1893



EDOUARD DELAUNAY

Nuits-Saint-Georges



POMMARD

« **CUVÉE DAMES DE LA CHARITÉ** »

2022

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

The Cuvée Dames de la Charité pays tribute to the nursing Sisters who, alongside the founders of the Hospices de Beaune, devoted their lives to caring for the “poor and sick” and frequently bequeathed their possessions to the institution. It is composed exclusively of Premier Cru parcels within the Pommard appellation, notably Les Rugiens, La Refène, Les Combes Dessus and Les Petits Épenots, gradually brought together through successive donations. Les Rugiens, characterised by deep, stony marl and limestone soils, contribute structure and tension, while La Refène, with its limestone-rich terroir, provides firmness and ageing capacity. Les Petits Épenots, south-facing, together with Les Combes Dessus, complete the blend with balance and finesse, resulting in a cuvée shaped by the diversity of these emblematic Pommard terroirs.

VINIFICATION AND AGING

The grapes were harvested by hand by the Domaine des Hospices de Beaune, then carefully sorted before destemming and vatting. After racking and pressing, the wines were entrusted to Maison Edouard Delaunay for barrel ageing in its cellars. The ageing continued for approximately 18 months, until the final blending and bottling.

MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893

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..... **TASTING NOTES**

The wine shows a deep, intense red hue. The nose opens with precise aromas of fresh fruit, led by notes of red berries and wild fruits. On the palate, the profile evolves toward darker nuances, evoking black fruits lifted by a touch of cherry. The overall impression is defined by a dense texture, a firm structure and a persistent depth.