

Premier Cru
NUITS-SAINT-GEORGES
LES SAINTS-GEORGES

2024

262 BOTTLES



PHILOSOPHY

One of the main characteristics of Nuits-Saint-Georges' wines lies in the great diversity of its terroirs, diversity that is found in the different styles of wines that vary greatly depending on where the grapes are grown. Based in Nuits-Saint-Georges, the House of Edouard Delaunay illustrates this multiplicity by offering several selections from Premier Cru climats located both north and south of the village.

THE CUVÉE

The wine of kings. Rare and reputed as the finest terroir in Nuits-Saint-Georges, "Les Saint-Georges" is one of Burgundy's legendary climats and it is currently being considered for Grand Cru status. Located south of Nuits-Saint-Georges, at the bottom of the slope, the plot's clayey brown soil strewn with pebbles lends depth and maturity to the wines along with ever-present minerality.

VINIFICATION AND AGING

The grapes were hand-harvested at full ripeness, quickly brought to the winery in small crates, and carefully sorted before destemming. Vinification lasted three weeks, punctuated by light punch-downs and regular pump-overs. Ageing began in new oak barrel for nine months before continuing in three-year-old barrel.



Premier Cru
NUITS-SAINT-GEORGES
LES SAINTS-GEORGES

2024

TASTING NOTES

Very beautiful deep carmine red colour. The nose opens with cool, mineral notes of damp limestone, typical of the appellation, followed by warmer nuances of red fruit (raspberry), cocoa powder and beeswax. It then gains in complexity with hints of blood orange, nutmeg, thyme, dried herbs and cigar. The palate reveals a warm yet mineral attack, both ample and powerful, supported by a fine acidity and a firm tannic structure. It develops on the finish with flavours of morello cherry and raspberry, accompanied by spicy notes, pepper and incense. A structured and serious wine that will benefit from a few years of ageing to fully harmonise.

