



EDOUARD DELAUNAY  
*Nuits-Saint-Georges*

# BOURGOGNE HAUTES-CÔTES DE NUITS CHARMONT

2022



## 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 Cîteaux Abbey did in the Middle Ages.

## THE CUVÉE

This cuvée is crafted with a blend of Pinot Noir grapes from two of the finest terroirs in the Hautes-Côtes de Nuits: "Les Dames Huguettes" overlooking Nuits-Saint-Georges and the slopes of Villars Fontaine which are at the same latitude as Vosne-Romanée. The majority of these terroirs benefit from east-southeastern exposure at altitudes of 150 m above the Côte where the nights are cool throughout the ripening phase of the grapes, lending the wines all of their characteristic purity and freshness.

## VINIFICATION AND AGING

The grapes from each plot were harvested by hand then vinified and aged separately. The grapes were completely destemmed. Rapid vinification under controlled temperatures of no higher than 29°C allowed us to preserve the freshness that is characteristic of the Hautes-Côtes de Nuits wines. Ageing lasted 10 months with 36% carried out in new oak barrels. At the end of ageing, the cuvées were selected and carefully blended to obtain the best balance representative of the entire area of the Hautes-Côtes de Nuits.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



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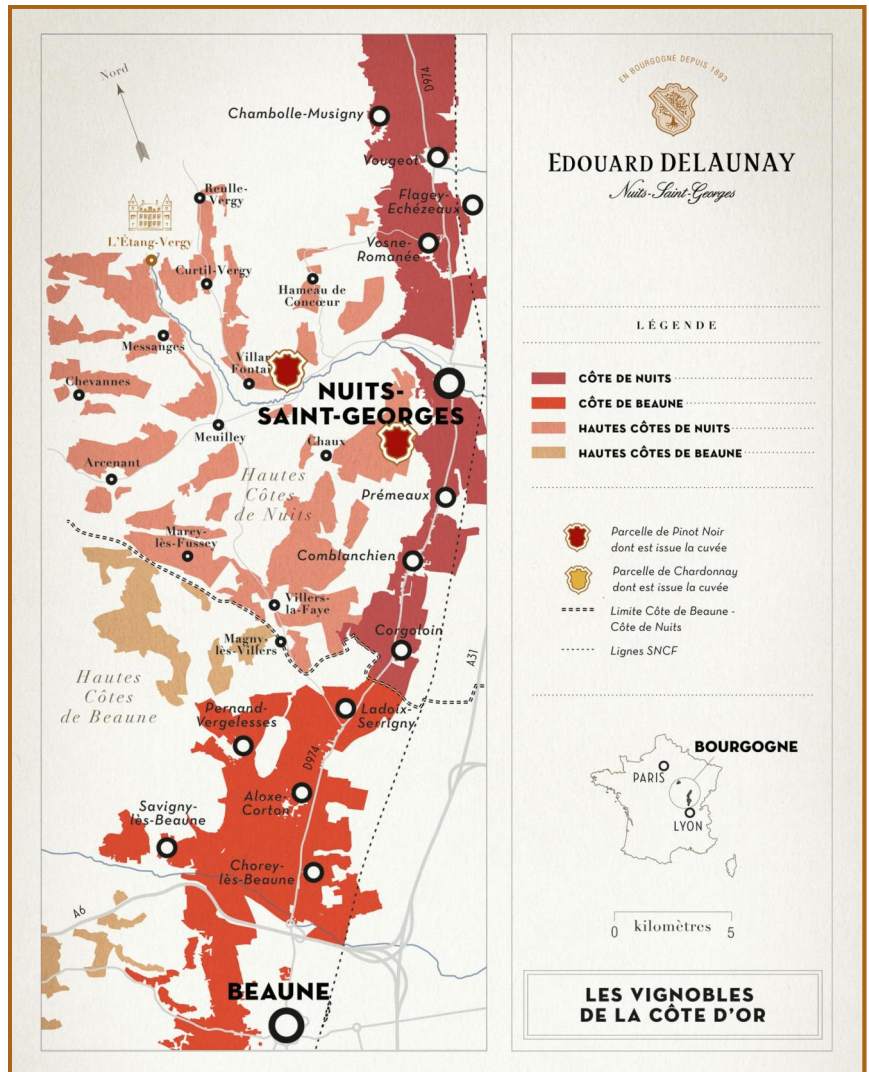
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## TASTING NOTES

Lovely carmine-red color. The nose is expressive and fresh, rising with a profusion of red fruits (candied redcurrant, raspberry, grenadine), complemented by scents of peach and rhubarb. Refreshing notes of menthol and mint leaf emerge, while aromas of red fruit sabayon and crème brûlée add a touch of sweetness and indulgence. On the palate, the attack is very round and supple, offering a silky texture and generous breadth. A beautifully integrated acidity combines with soft, ripe tannins. Pleasant, indulgent, and wonderfully harmonious, this cuvée is a superb example of Pinot Noir from the Hautes-Côtes de Nuits, showcasing the maturity and potential of these promising terroirs.

DECANTER

91  
points



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