

Edouard Delaunay, Les Premiers Crus, AOC Saint-Aubin Premier Cru Les Champlots, Blanc, 2023

568 BOTTLES
12 MAGNUMS



PHILOSOPHY

On the sun-drenched slopes of the hamlet of Gamay, just a stone's throw from Puligny-Montrachet, the southern climats of Saint-Aubin produce powerful and expressive wines. Among their most iconic expressions is Premier Cru Les Champlots: a high-altitude terroir, bathed in light and invigorated by a constant cool breeze, offering a broad, generous, and confidently assertive interpretation of Chardonnay. Maison Edouard Delaunay, which passionately explores these elevated terroirs for their unique ability to combine richness and freshness, presents its first cuvée from this climat with the 2023 vintage — a wine of character, carried by the mineral elegance typical of the great white wines of the Côte de Beaune.

THE CUVÉE

This Premier Cru is located to the right of the road from Chassagne-Montrachet, as you arrive at the village of Gamay. It extends the southwest-facing hillside that begins 1 km further east with "Les Murgers des Dents de Chien", which overlooks the illustrious Chevalier-Montrachet and Montrachet. Here, the slopes are quite steep, the soils very limestone-rich, and the climate rather cool. The parcels are south-west facing, at an altitude of around 340 meters.

VINIFICATION AND AGING

The grapes are harvested by hand when they have reached perfect maturity and gently pressed. Alcoholic fermentation takes place in barrels (fine-grained French oak from Central France forests) including 50% new oak and lasts 14 days. During the fermentation phase, light stirrings are carried out to return the lees into suspension. Barrel-ageing on fine lees lasts 15 months.

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..... TASTING NOTES

Very beautiful pale gold robe. The first nose, deep and expressive, evokes fresh fruitwoods (wild cherry), praline, and candied chestnut, before opening up to notes of freshly cut grass. Indulgent aromas of brioche, praline, and candied fruits, along with opulent white flowers (lily, lily of the valley), enrich the bouquet. A hint of white pepper adds subtle spice. On the palate, the wine delights with a broad, ripe attack, offering great volume that reflects superb maturity. The texture is caressing, carried by perfectly integrated acidity that extends the tasting experience to a delicately mineral finish.