

EN BOURGOGNE DEPUIS 1893



EDOUARD DELAUNAY

*Nuits-Saint-Georges*

# MEURSAULT

« CUVÉE LOPPIN »

2022



## PHILOSOPHY

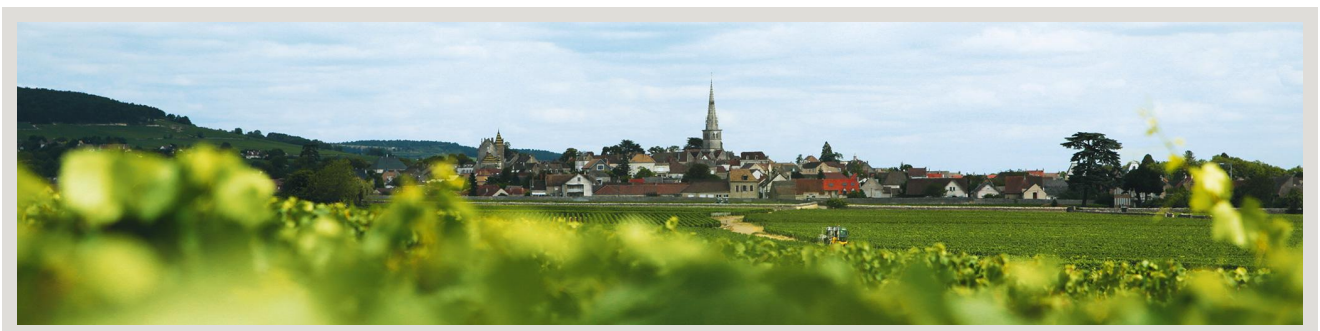
The world-renowned Hospices de Beaune figures among the great Burgundian institutions. Founded in 1443 to help the most needy, this historic hospital is set at the heart of the old town, in one of the finest ensembles of European medieval architecture. Over the centuries, the institution has received 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 comprises part of the 1er cru "Les Cras" and the classified Meursault Village "Les Criots" terroir. South-east-facing, Les Cras rests on a clay-limestone soil, stony and sloping, bringing finesse to the wine. Les Criots, located at the bottom of the hillside with a greater thickness of clay, forms the "body" of the cuvée.

## VINIFICATION AND AGING

This wine was vinified by the charismatic oenologist of the Hospices de Beaune, Ludvine Griveau. Hand-harvested, the grapes underwent a rigorous sorting process on a sorting table. The grapes were destemmed, followed by a maceration period of 17 to 19 days with punch-downs and pump-overs. The wine was then aged for approximately 18 months in new oak barrels, with the final stage of the aging process entrusted to the Maison Edouard Delaunay.



MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893

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## TASTING NOTES

Golden yellow colour. The nose reveals dominant pastry and woody notes, in a style typical of Hospices de Beaune wines, evoking toffee, vanilla, sugar waffle, tropsézienne cake, caramel cream and caramel chocolate, all supported by a pleasant freshness with hints of fresh coriander and vetiver. The palate shows a slightly firm attack, structured by the tannins from the oak and a fine minerality, both contributing to length and persistence. The balance is harmonious, combining richness with freshness. An attractive wine, true to the Hospices de Beaune style, enjoyable now yet set to gain further complexity with age.

