

VEDRENNE
DEPUIS 1923

MARC DE BOURGOGNE DES HOSPICES DE BEAUNE VINTAGE 2011

Marc des Hospices de Beaune

BRAND OVERVIEW

Palace for the Poor

The history of the Hospices de Beaune dates to 1443. Chancellor Nicolas Rolin founded the hospice to care for the sick and wounded coming out of the Hundred Years' War between the English and French. For over a century the European countryside was ravaged by plague, war, and unrest. Under its hull-shaped arches the sick and poor were welcomed into Hospices de Beaune for meals while the apothecary created healing potions with mortars and earthenware pots.

A Foundation for Eternity

Rolins used his vast knowledge to create a hospital that would not only give comfort to those in the 1400's, but be capable of operating throughout the centuries. Over the past five hundred years, Hospices de Beaune has remained an active hospital, modernizing when needed, and remaining solvent with assets and land bequeathed to keep the facility running.

The Wine Action

Today, the hospice owns 57 hectares of Grand Cru and Premier Cru vineyards in Côte de Beaune, France. Every year, on the third Sunday of November, wine lots and finished brandies from their premium vineyards are sold in French Oak barrels by auction in Burgundy. The proceeds go to the hospital, to the restoration of the historic building, and to the operation of the winery.

Given the history of Hospices de Beaune and the very limited lots that can be won at auction, labels bearing its name are highly coveted. The Hospices only produces the exact quantity of labels won at auction each year, enhancing the prestige of the lots and those lucky enough to be the highest bidder.

Aging

This marc bandy was distilled by Hospices de Beaune and then acquired by the House of Vedrenne who oversaw its careful maturation. Over time the single vintage lots were transferred into 100-year-old wood vats. The vats have no more tannins to give, but the slow aging is ideal for such a brandy. This is truly one of the most famous brandies available in France, and certainly one of the rarest.



PRODUCT OVERVIEW

TASTING NOTES

- Dried fruit and woody aromas, with a roundness in the mouth
- Raisins with a note of tobacco
- Finishing with a hint of rancio

SERVING RECOMMENDATIONS

- Neat

PRODUCTION PROCESS



*This removes the juice from the grapes, leaving the pomace to be fermented
**Pomace is the solid remains of grapes after pressing for juice - contains skins, pulp, seeds, and stems of the grapes.

45% ALC/VOL
750mL BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



CÔTE DE BEAUNE
FRANCE

