Domaine

HOFFMANN-JAYER

Bourgogne

Hautes-Côtes de Nuits



RUB_VIGNOBLE

vignoble : Grapes grown in the commune of Magny-lès-Villers, plots "Les Mailles", "La Flie", and "Sous le Mont" join together with grapes from the commune of Villers-la-Faye, plot "Les Chasserots", to produce the Bourgogne Hautes-Côtes de Nuits.

superficie : 2 ha

altexpo : Villers-la-Faye: 345 m, facing South / Southeast // Magny-lès-Villers: 340 m, facing South / Southeast

sol : Dark brown chalky clay soil containing limestone cobbles

encepagement : Pinot Noir, average age 50 years, Guyot trained

densite : 10 000 vines / hectare on low trellising

methode : Uncertified organic viticulture

RUB_CAVE

cave : Harvested by hand and when ripe, the grapes are then sorted, 100% destemmed and placed in vats. The wines are cooled to around 10°C. Vatting lasts between 20 and 25 days. Each vintage is different and so is the thinking about winemaking. Our desire is to seek freshness, smoothness of the fruit and thickness of the wine. Punching down is favored as well as the notion of infusion. After racking, pressing and settling, the wine is barreled to undergo malolactic fermentation and begin aging for around 18 to 20 months in total. A single racking and no filtration before bottling.

elevage : 2/3 of the appellation in barrels with a maximum of 20% new barrels. 1/3 in sandstone vats. Then 4 to 6 months in bulk in stainless steel vats.

production : Average 9300 bottles per annum

format : 75cl bottles. For larger sizes contact the Domaine at the beginning of the year.

RUB_DEGUSTATION

robe : Brilliant ruby

aromatique : Ripe forest fruits with a hint of chalkiness

bouche : Full rounded and generous with a good weight and a smooth ripe structure. The fresh fruits aromas carry through to the finish.

RUB_SERVICE

temperature : 15-16°C

aeration : Open 5-10 minutes before tasting. Ideally, serve in Burgundy glasses.

garde : 5 to 8 years

accords : Ideal with grilled or sautéed red meats, as well as duck. When young, also delightful with shellfish and red fleshed fish (mullet, tuna Atlantic Bonito).