Domaine

HOFFMANN-JAYER

Nuits-Saint-Georges

"Les Hauts Poirets"



RUB_VIGNOBLE

vignoble : At the southern end of Nuits-Saint-Georges, grapes for "Les Hauts Poirets" are grown on a steep sloping plot on the hilltop above the old quarry.

superficie : 0,29 ha

altitude : 330 m

exposition : South / Southeast facing

sol : Shallow topsoil over limestone outcrop

encepagement : Pinot Noir, average age 70 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. Depending on the year, 0 to 40% of the entire harvest is put into vats. The wines are cooled slightly. Vatting lasts between 20 and 25 days. After racking, pressing and settling, the wine is barreled for malolactic fermentation before beginning an aging period of 24 months. A single racking and no filtration before bottling. no new barrels.

elevage : 0% new barrels since 2020.

production : Average 900 bottles per annum

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

RUB_DEGUSTATION

robe : Bright, deep ruby

aromatique : Well ripened red and black fruits with a hint of chalkiness.

bouche : Initial purity on the palate. The elegance of the fruit compliments rather than masks the tannins. Finishes with a chalky mineral mouthfeel.

RUB_SERVICE

temperature : 15-16°C

aeration : Open 10 minutes before tasting. Ideally served in Burgundy glasses.

garde : 10 to 15 years

accords : Delicious with poultry, fish in tomato based sauces and Asian dishes.