Domaine

HOFFMANN-JAYER

Côte de Nuits-Villages

"Clos de Magny"



RUB_VIGNOBLE

vignoble : The Côte de Nuits-Villages "Clos de Magny" is produced in the town of Corgoloin, at the top of the hillsides. This cuvée is not bottled in each vintage, but only in years when the aromatic profile allows to have an exceptional cuvée.

commune : Corgoloin

superficie : 0,41 ha

altitude : 330 m

exposition : South West facing

sol : Brown, some limestone, gently sloping

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 for malolactic fermentation before beginning aging for approximately 18 to 24 months. A single racking and no filtration before bottling.

elevage : 15% in new barrels maximum followed by a mass of 4 to 6 months.

production : Average 600 bottles per annum

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

RUB_DEGUSTATION

robe : Ruby sustained and deep.

aromatique : Ripe red fruit, spicy imprint, lightly roasted. The evolution in the bottle brings a complex bouquet carried on floral notes of red flowers.

bouche : Fresh palate, a very nice volume of fruit in attack. In the middle of the mouth a sustained and well distributed tannic structure. The finish shows a beautiful freshness and a consistent aromatic in retro-olfaction.

RUB_SERVICE

temperature : 15-16°C

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

garde : 15 years

accords : Beautiful accompaniment with pan fried or grilled red meat and Provençal inspired vegetarian dishes.