Domaine

HOFFMANN-JAYER

Côte de Nuits-Villages



RUB_VIGNOBLE

vignoble : Grapes for the Côte de Nuits Villages are grown in the commune of Corgoloin on three different plots: "En Fontenelle", "Le Clos de Magny", and "La Montagne".

superficie : 0,89 ha

altitude : 330 m

exposition : South / Southeast 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 in total. A single racking and no filtration before bottling

elevage : 30% in new barrels maximum followed by a massing of 4 to 6 months.

production : Average 6 000 bottles per annum

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

RUB_DEGUSTATION

robe : Brilliant ruby

aromatique : Fully ripe wild berries with a spicy undertone, slightly roasted from the ageing which also brings out a complex bouquet of red flower floral notes.

bouche : Fruit forward at the beginning with a balanced tannic structure showing later. Fresh and consistently aromatic finish.

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.