Domaine

HOFFMANN-JAYER

Nuits-Saint-Georges 1er Cru

"Les Damodes"

RUB_VIGNOBLE

vignoble : The plot producing grapes for "Les Damodes" is located in the north of Nuits-Saint-Georges, next to the Vosne-Romanée vineyard.

superficie : 0,11 ha

altitude : 230 m

exposition : East facing

sol : Shallow soil of pebbly silt

encepagement : Pinot Noir, average age 120 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 300 bottles per annum

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

RUB_DEGUSTATION

robe : Dark, dense ruby

aromatique : Black fruits with notes of graphite and roasting and a slight chalkiness in the background

bouche : Initially closed, with remarkable complexity and structure. Beautifully integrated with good acidity and a hint of chalkiness on the finish.

RUB_SERVICE

temperature : 15-16°C

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

garde : 20 years

accords : When mature the wine is a delicious accompaniment to poultry, game birds and, by the same token, with white meat and black truffles.