Domaine

HOFFMANN-JAYER

Echezeaux Grand Cru

"Echezeaux du dessus"

RUB_VIGNOBLE

vignoble : The plot is located in the lower part of the Echézeaux, at the upper limit of Grand Echézeaux.

commune : Flagey-Echezeaux

superficie : 0,53 ha

altitude : 230 m

exposition : East facing

sol : Clay-limestone made up of red silts and limestone gravel

encepagement : Pinot Noir, average age 55 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. Maximum 30% new barrels.

elevage : 30% in new barrels maximum.

production : Average 2 000 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 fruit dominated by notes of violets and peonies. Initially closed, but a little oxygenation brings out notes of sweet spice and a complex, meaty aroma.

bouche : Big, bold and muscular, the wine is very rich on the middle palate, with the aromatics continuing through to the finish. A good structure also through to the finish.

RUB_SERVICE

temperature : 15-16°C

aeration : Open 10-15 minutes before tasting. Ideally served in Burgundy glasses.

garde : 20 years +

accords : A perfect accompaniment for slow cooked, braised or roasted red meat dishes and, at maturity, with game. Also beautiful alongside oily fish in sauce such as lamprey and eel.