Domaine

HOFFMANN-JAYER



Bourgogne

Hautes-Côtes de Nuits

RUB_VIGNOBLE

vignoble : Bourgogne Hautes-Côtes de Nuits is a marriage of grapes from two communes: Magny-lès-Villers plot "Le Perchy" and Villers-la-Faye plots "Sous le Mont" and "La Flie".

superficie : 1.22 ha

altexpo : La Flie: 330 m, South facing // Sous Le Mont: 355 m, East facing // Le Perchy: 340 m, South facing

sol : Silty clay with plenty of limestone.

encepagement : 71% Chardonnay, average age 45 years, Guyot trained // 29% Pinot Blanc, average age 65 years, Guyot trained

densite : 10,000 vines / hectare on low trellising

methode : Uncertified organic viticulture

RUB_CAVE

cave : Harvested by hand and at maturity, the grapes are then sorted and slowly pressed into whole bunches. The grape must is then cold-settled and sung so that the fermentations take place in barrels.

elevage : 50 to 70% in new 350L barrels only, 30 to 50% in sandstone vats over a period of 15 months followed by 6 months in vats. No fining, only one racking and light filtration before bottling.

production : Average 5000 bottles per annum

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

RUB_DEGUSTATION

robe : Bright, clear, gold

aromatique : White flesh fruits, lychees and white flowers

bouche : Full, round and generous with a good weight and a smooth ripe structure. The fresh aromas carry through to the finish.

RUB_SERVICE

temperature : 10°C

aeration : Ideally serve in Burgundy glasses.

garde : 10 years

accords : Delicious with starters, terrine, pâté, as well as raw fish or shellfish. An older wine will accompany very well a foie gras, white fish dish or cheeses.