Domaine

HOFFMANN-JAYER



Bourgogne

Hautes-Côtes de Beaune

RUB_VIGNOBLE

vignoble : The grapes producing the Hautes-Côtes de Beaune are grown on the "Les Vallerots" plot in the commune of Magny-lès-Villers.

superficie : 1,01 ha

altitude : 345 m

exposition : Southeast facing

sol : Silty clay and extensive deposits of limestone

encepagement : 70% Chardonnay (average age 55 years), Guyot trained // 30% Pinot Blanc (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 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 4 000 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 : Hint of nuts, with notes of bee's wax after several years in bottle

bouche : Round, fulsome and generous on the middle palate, with weight and attractive mouth-feel. Ripeness and fine acidity on the finish.

RUB_SERVICE

temperature : 10°C

aeration : For best tasting results serve in Burgundy glasses.

garde : 10 years

accords : Delicious with vegetable starters, summer salads and raw fish carpaccio.