Domaine

HOFFMANN-JAYER

Bourgogne

Hautes-Côtes de Beaune



RUB_VIGNOBLE

vignoble : Grapes for the Bourgogne Hautes-Côtes de Beaune are grown on two plots, "En Foigery" and "Les Castaings", in the commune of Magny-lès-Villers.

superficie : 1,01 ha

altexpo : En Foigery: 355 m, South facing // Les Castaings: 415 m, South and East facing

sol : Chalky clay soil, often from muddy limestones, with slopes covered by limestone scree

encepagement : Pinot Noir, average age 60 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 to undergo malolactic fermentation and begin aging for around 18 to 20 months in total. A single racking and no filtration before bottling.

elevage : 2/3 of the appellation in barrels with a maximum of 20% new barrels. 1/3 in sandstone vats. Then 4 to 6 months in bulk in stainless steel vats.

production : Average 5 000 bottles per annum

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

RUB_DEGUSTATION

robe : Brilliant ruby

aromatique : Crisp, fresh red fruits with a chalky note

bouche : Fresh linear fruit initially, medium weight on the middle palate with a smooth, subtle finish.

RUB_SERVICE

temperature : 15-16°C

aeration : Open 5 minutes before tasting. Ideally served in tulip glasses.

garde : 5 to 8 years

accords : Delicious alongside white meat dishes with tangy red fruit sauces, also goes beautifully with shellfish and red fleshed fish such as mullet, Atlantic bonito and tuna.