

## HOFFMANN-JAYER



# "Pinot Noir" Côteaux Bourguignons

#### THE VINEYARD

Our Pinot Noir is produced in the town of Villers-la-Faye in the place called "Sous le Mont".

Area: 0.21 ha Altitude: 230 m Exposition: South

Grape variety: Pinot Noir

Density: 10,000 vines / ha planted in low vines

Cultural method: Organic cultivation

#### THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted, 100% destemmed and put in vats. Pre-fermentation at 10°C. The vatting lasts between 15 and 20 days. After devatting, pressing and settling, the wine is placed in barrels of 228L for at least 5 years, to undergo its malolactic fermentation before starting the aging for about 12 months. A single racking and no filtration before bottling.

Elevage: 228L barrels aged at least 5 years

Production: 800 bottles on average

Format: Waxed bottles (75cl) and waxed Magnums (150cl)

#### THE TASTING

Color: Deep ruby

Aromatic: Charming nose, of great intensity with scents of fresh red fruits

Palate: Gourmet and light, with a lot of freshness.

### THE SERVICE

Service temperature :  $15\text{-}16^{\circ}\text{C}$ 

Potential Guard: now with a lot of pleasure.

Food and wine pairing: As a starter, goes very well with parsley ham or pie. It can

also be associated with cheeses or as a dessert with fresh red fruits.

www.hoffmann-jayer.com