Domaine

HOFFMANN-JAYER

"Pinot Noir" Côteaux Bourguignons



RUB_VIGNOBLE

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

superficie : 0.21 ha

altitude : 230 m

exposition : South

encepagement : Pinot Noir

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

methode : Uncertified organic viticulture

RUB_CAVE

cave : Harvested by hand at peak ripeness, the grapes are then sorted, 100% destemmed, and placed in vats. Pre-fermentation maceration takes place at 10°C. Maceration lasts between 15 and 20 days, with a preference for infusion. After racking, pressing, and two weeks of static settling, the wine is transferred to 5- to 7-year-old barrels for malolactic fermentation and to begin aging for 10 months, followed by 2 months of consolidation. A single racking and no filtration are performed before bottling. This is a wine for pure enjoyment, a departure from the meticulous aging process of the Domaine's other wines.

elevage : 228L barrels aged at least 5 / 7years

production : 1000 bottles on average

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

RUB_DEGUSTATION

robe : Deep ruby

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

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

RUB_SERVICE

temperature : 15-16°C

garde : now with a lot of pleasure.

accords : 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.