Domaine

HOFFMANN-JAYER

Echezeaux Grand Cru

"Echezeaux du dessu"



RUB_VIGNOBLE

vignoble : The plot is located in the lower part of the Echézeaux, at the upper limit of Grand Echézeaux.

commune : Flagey-Echezeaux

superficie : 0,53 ha

altitude : 230 m

exposition : East facing

sol : Clay-limestone made up of red silts and limestone gravel

encepagement : Pinot Noir, average age 55 years, Guyot trained

densite : 10 000 vines / hectare on low trellising

methode : Uncertified organic viticulture

RUB_CAVE

cave : The grapes are hand-harvested at maturity and then sorted. Depending on the vintage, between 0% and 40% whole-cluster fruit is included in the fermentation vats. The grapes are then cooled to approximately 10°C. The maceration and fermentation period lasts between 20 and 25 days. Following the draining of the vats and pressing, the wine undergoes static settling for one month in stainless steel tanks. It is then transferred into barrels for malolactic fermentation, followed by a 24-month aging period, with the wine being blended into a single vessel prior to bottling. The wine is racked only once and undergoes no filtration before bottling. A maximum of 20% new oak barrels is used.

elevage : 20% in new barrels maximum.

production : Average 2 000 bottles per annum

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

RUB_DEGUSTATION

robe : Dark, dense ruby

aromatique : Black fruit dominated by notes of violets and peonies. Initially closed, but a little oxygenation brings out notes of sweet spice and a complex, meaty aroma.

bouche : Big, bold and muscular, the wine is very rich on the middle palate, with the aromatics continuing through to the finish. A good structure also through to the finish.

RUB_SERVICE

temperature : 15-16°C

aeration : Open 10-15 minutes before tasting. Ideally served in Burgundy glasses.

garde : 20 years +

accords : A perfect accompaniment for slow cooked, braised or roasted red meat dishes and, at maturity, with game. Also beautiful alongside oily fish in sauce such as lamprey and eel.