

## HOFFMANN-JAYER



# Bourgogne Hautes-Côtes de Nuits

### THE VINEYARD

Bourgogne Hautes-Côtes de Nuits is a marriage of grapes from two communes: Magny-lès-Villers plot "Le Perchy" and Villers-la-Faye plots "Sous le Mont" and "La Flie".

Area: 1.22 ha

Altitude and exposure: La Flie: 330 m, South facing // Sous Le Mont: 355 m, East

facing // Le Perchy: 340 m, South facing Soil: Silty clay with plenty of limestone.

Grape variety: 71% Chardonnay, average age 45 years, Guyot trained // 29% Pinot

Blanc, average age 65 years, Guyot trained

Density: 10,000 vines / hectare on low trellising

Cultural method: Organic Culture.

#### THE CELLAR

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 5000 bottles per annum

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

#### THE TASTING

Color: Bright, clear, gold

Aromatic: White flesh fruits, lychees and white flowers

Palate: Full, round and generous with a good weight and a smooth ripe structure.

The fresh aromas carry through to the finish.

#### THE SERVICE

Service temperature :  $10^{\circ}$ C

Aeration: Ideally serve in Burgundy glasses.

Potential Guard: 10 years

Food and wine pairing: Delicious with starters, terrine, pâté, as well as raw fish or shellfish. An older wine will accompany very well a foie gras, white fish dish or

cheeses.