



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE REMI JOBARD

AOP Meursault Premier Cru Genevrières
White



PRESENTATION

Rémi Jobard a repris en 1993 les commandes du Domaine familial à la suite de son père Charles. Il a profondément modifié les pratiques culturales en supprimant les engrais et les désherbants et en s'attaquant à la diminution des rendements, faisant ainsi progresser ses vins de manière spectaculaire. Rémi Jobard est considéré aujourd'hui comme l'un des meilleurs producteurs de Meursault. Le Domaine de 9 Ha est entièrement en culture biologique et certifié depuis 2008. Il cherche à produire des vins purs, nets et précis, sans arôme de bois.

VARIETAL

Chardonnay 100%

LOCATION

A 0.62 ha parcel situated at 300 meters altitude on the upper slopes of Meursault.
Age of vines: 40 years old

TERROIR

Poor, stony, and shallow clay-limestone soils that enhance tension and mineral expression.

IN THE VINEYARD

The vineyard is farmed with meticulous care: manual soil work, limited treatments, and careful canopy management to control yields. The old vines are hand-harvested at full phenolic ripeness to ensure precision and balance.

HARVEST

Manual harvest with selective sorting for optimal fruit quality.

WINEMAKING

Fermented and aged in Austrian Stockinger demi-muids, prized for their finesse and neutrality.

AGEING

Aged 50% in barrels (20% new oak) and 50% in large, seasoned foudres for 12 months, then bottled after resting in tank.

SERVING

Serving temperature: 12 to 13°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Meursault Premier Cru "Genevrières" reveals a chiselled, noble, and complex expression of Chardonnay from one of the appellation's greatest terroirs. The nose is elegant and intense, with notes of lemon zest, linden blossom, honeysuckle, fresh butter, and wet stone. Upon aeration, hints of toasted hazelnut and white tea emerge, reflecting a perfectly integrated, subtle oak ageing. The palate offers both restrained power and vibrant tension, with an enveloping texture underpinned by chalky minerality. The finish is long, saline, and refined, confirming the exceptional ageing potential of this grand cuvée.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE REMI JOBARD

AOP Meursault Premier Cru Genevrières
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

A true gastronomic white wine, this Meursault "Genevrières" pairs exquisitely with truffled Bresse chicken, roasted blue lobster, or salt-baked monkfish with yuzu beurre blanc. For a high-end vegetarian match, try it with a white asparagus risotto with lime zest, or parsnip purée drizzled with hazelnut oil and topped with aged Comté shavings. It also complements aged cheeses such as Beaufort d'alpage or 24-month Swiss Gruyère. Serve at 12–13°C, and don't hesitate to decant when young.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.