



# DOMAINE REMI JOBARD

AOP Monthélie Premier Cru Les Champs Fulliots  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Rémi Jobard took over the family estate from his father Charles in 1993. He radically altered farming practices, eliminating the use of fertilizers and weedkillers and tackling yield reduction, resulting in spectacular progress for his wines. Today, Rémi Jobard is considered one of Meursault's finest producers. The 9-hectare estate is entirely organic and has been certified since 2008. His aim is to produce wines that are pure, clean and precise, with no woody aromas.

## VARIETAL

Chardonnay 100%

## LOCATION

Located in the heart of the Monthélie Premier Cru vineyards.  
Age of vines: 40 years old

## TERROIR

The Champs Fulliots parcel lies on a relatively dry slope with a predominantly limestone soil, offering excellent natural drainage and mineral tension.

## IN THE VINEYARD

Carefully managed soil work and precision treatments preserve the health of the vines and the clarity of the terroir expression.

## HARVEST

Manual harvest with rigorous selection.

## WINEMAKING

Fermentation and ageing carried out in Austrian Stockinger demi-muids, valued for their neutrality and finesse.

## AGEING

Aged 50% in barrels (15% new oak) and 50% in large, seasoned oak casks to preserve purity and freshness.

## SERVING

Serving temperature: 12 to 14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Grown on a hillside near the finest climats of Volnay, the Premier Cru "Les Champs Fulliots" produces a white wine of character, tense and radiant. In Rémi Jobard's hands, this Monthélie Premier Cru reveals a refined aromatic profile of ripe citrus, dried flowers, fresh hazelnut, and a touch of chalk. The palate is linear and precise, driven by a saline tension that stretches the finish with energy. A wine of breed and precision, combining freshness, structure, and Burgundian finesse in a vibrant frame.

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.



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## FOOD PAIRINGS

With its vibrant profile and marked minerality, this Monthélie Champs Fulliots blanc pairs beautifully with pan-seared scallops in lemon butter, roast chicken with rosemary, or a delicate leek and parmesan tart. It also complements lighter Asian dishes such as a vegetarian bo bun or chicken pho, offering a clean contrast to their aromatic broths. On the cheese side, it shines alongside aged goat cheese or a young Comté, served slightly chilled.

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