



DOMAINE REMI JOBARD

AOP Meursault
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

A 0.45 ha parcel directly adjacent to the Premier Cru Gouttes d'Or, on a gentle slope beneath Poruzot.

Age of vines: 30 years old

TERROIR

Chalky clay-limestone soils, providing both structure and finesse.

IN THE VINEYARD

Sustainable vineyard management with careful soil work, low-intervention treatments, and hand-harvesting to respect the health and maturity of the vines.

HARVEST

Manual harvest with precise sorting for optimal fruit quality.

WINEMAKING

Fermentation and ageing in Austrian Stockinger demi-muids, preserving freshness and aromatic purity.

AGEING

50% aged in barrels (20% new oak), 50% in large, seasoned foudres for balance and complexity.

SERVING

Serving temperature: 12 to 13°C

AGEING POTENTIAL

5 to 10 years

TASTING

Located just below the Poruzot climate, the "En Luraule" lieu-dit offers a focused and expressive take on Meursault village. The nose opens with notes of candied lemon, yellow apple, acacia blossom, and warm stone. With air, discreet ageing reveals delicate hints of fresh butter and hazelnut. The palate is impressively balanced, generous without heaviness, structured by fine acidity and a chalky mineral line that brings length and clarity. A precise, artisanal Meursault combining approachability with depth.

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

This Meursault "En Luraule" pairs beautifully with roasted monkfish with rosemary, free-range chicken with lemon and olives, or a creamy mushroom and parmesan risotto. On the vegetarian side, it enhances dishes like celeriac purée with brown butter or a Swiss chard gratin with light cream. Its mineral finesse also complements aged goat's cheese or a semi-soft artisan tomme. Serve between 12 and 13°C to highlight its aromatic brightness.

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