



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 0.44 ha parcel located at 300 meters altitude on the upper slopes of Meursault.
Age of vines: 70 years old

TERROIR

Poor, very stony, and shallow clay-limestone soils, ideal for producing wines of tension and precision.

IN THE VINEYARD

Meticulous vineyard work throughout the year, with careful soil management and respectful, low-intervention treatments.

HARVEST

Manual harvesting with selective grape sorting.

WINEMAKING

Fermentation and ageing in Austrian Stockinger demi-muids, known for their finesse and neutrality.

AGEING

Aged 50% in barrels (20% new oak) and 50% in large, seasoned foudres to preserve the wine's freshness and structure.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

5 to 10 years

TASTING

From a high-altitude site above the village of Meursault, the "Les Chevalières" climat yields a Chardonnay of great clarity and precision. The nose opens with subtle aromas of lemon zest, green apple, white flowers, and flint. With aeration, deeper notes emerge, fresh almond and wet chalk. On the palate, the wine is defined by its minerality, structured around a vibrant acidity that drives a long, crystalline finish. A high-altitude Meursault with serious ageing potential, marked by restraint and verticality.

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 "Les Chevalières" pairs beautifully with refined, structured dishes. Serve it with sole meunière, a citrus-marinated sea bass tartare, or Bresse chicken in a light herb cream sauce. It also complements elegant vegetarian dishes such as baked fennel gratin with parmesan or creamy polenta with green asparagus. For cheese, choose aged goat's cheese or a young Comté, served slightly chilled.

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