



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE REMI JOBARD

AOP Monthélie Premier Cru Les Vignes Rondes
Red



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

Pinot Noir 100%

LOCATION

Despite what the name may suggest, this parcel is triangular, with no row the same length! It enjoys a south-western exposure, as a natural continuation of Volnay's renowned "Clos des Chênes" climate.

Age of vines: 60 years old

TERROIR

Predominantly limestone soil, covered with red clay and marl, lending depth and aromatic intensity to the Pinot Noir.

IN THE VINEYARD

Sustainable vine care and meticulous soil management throughout the growing season, with an emphasis on vine balance and low intervention.

HARVEST

Manual harvest with careful sorting of bunches.

WINEMAKING

80% whole cluster fermentation to preserve aromatic lift and structure.

AGEING

Aged for around 18 months in Austrian oak barrels (20% new), bringing finesse and integration without excess wood influence.

SERVING

Serving temperature: 15 to 16°C

AGEING POTENTIAL

10 to 15 years

TASTING

The Monthélie Premier Cru "Les Vignes Rondes" red delivers a richer, sunnier expression of Pinot Noir, while staying true to the elegance that defines the domaine's style. The nose opens with ripe black fruits—blackberry, morello cherry, plum—lifted by notes of sweet spice, violet, and blond tobacco. On the palate, the wine is broad and generous, with silky tannins and a smooth texture. Despite its depth, it retains freshness, thanks to a well-integrated acidity that carries through to a long, refined finish. A characterful and expressive Monthélie with great harmony.

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 Monthélie Premier Cru Les Vignes Rondes
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

With its fuller structure, this Monthélie “Les Vignes Rondes” is a perfect match for rich, flavourful cuisine. It pairs beautifully with veal rack with mushrooms, grilled heritage pork chop, or a beef tagine with warm spices. On the vegetarian side, consider a lentil and heirloom vegetable stew, a vegetarian moussaka, or a sweet potato and caramelised onion gratin. For cheese, opt for aged pressed cheeses like an 18-month Comté or a tomme de brebis. Serve at 15–16°C to fully appreciate its depth and complexity.

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.