



DOMAINE REMI JOBARD

AOP Santenay
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

From a single lieu-dit located at the top of Santenay, at 300 meters altitude.
Age of vines: 40 years old

TERROIR

A cool, limestone-rich site that brings freshness and structure to the wine.

IN THE VINEYARD

Vineyard work is precise and respectful: manual soil cultivation, careful yield control, and minimal treatments. The altitude and exposure require patient ripening and precise timing for harvest.

HARVEST

Manual harvest with careful bunch selection to preserve purity and balance.

WINEMAKING

Fermented and aged in Austrian Stockinger demi-muids, which allow slow oxygen exchange and subtle integration.

AGEING

50% aged in barrels (12% new), 50% in large, seasoned oak foudres to maintain freshness and minerality.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

3 to 5 years

TASTING

From a limestone-rich piedmont site, this Santenay "Sous Roche" white reveals a direct, generous, and beautifully structured character. The nose opens with ripe pear, baked apple, lemon verbena, and a hint of acacia honey. On the palate, the attack is smooth, followed by a denser mid-palate with generous texture, balanced by a fine acidic thread. The finish is lightly saline and subtly spiced, underlining the quiet elegance and strong personality of this approachable yet distinctive wine.

FOOD PAIRINGS

This Santenay white is ideal for flavourful yet restrained cuisine. It pairs beautifully with oven-baked sea bream, herbed chicken with preserved lemon, or a light veal blanquette. For vegetarian dishes, try it with a leek and fresh cheese tart, a carrot flan with cumin, or roasted seasonal vegetables. For cheese, choose mild, soft-ripened options such as young Brie de Meaux or Coulommiers.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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