



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 0.67 ha parcel located at 300 meters altitude.
Age of vines: 60 years old

TERROIR

A stony, steep site perched at the top of the village on an exceptional slope just above the Premier Cru vineyards.

IN THE VINEYARD

Key stages include attentive soil management and carefully timed treatments, respecting the vineyard's natural balance and energy.

HARVEST

Manual harvesting with strict grape selection.

WINEMAKING

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

AGEING

50% aged in barrels (20% new), and 50% in large seasoned foudres, allowing the wine's purity and structure to shine.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

5 to 10 years

TASTING

Located just above the Premier Cru vineyards of Genevrières and Poruzots, the "Les Narvaux" climate delivers a taut, expressive interpretation of Meursault. In Rémi Jobard's restrained and precise style, this white wine captivates with its finesse and verticality. The nose reveals notes of ripe lemon, green apple, linden blossom, and flint. A discreet oak influence enhances the profile without overpowering it. On the palate, the wine is straight and vibrant, underpinned by a chiselled minerality and a subtly saline finish. A wine of clarity and character, combining tension and depth with masterful precision.

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 Narvaux” is a natural match for refined, delicately flavoured cuisine—especially dishes that highlight vegetal or oceanic notes. It pairs beautifully with roasted sea bass and fennel, monkfish en papillote with preserved lemon, or grilled octopus with fresh herbs. Its mineral edge also elevates a warm root vegetable salad or goat cheese and spinach ravioli. For cheese lovers, it complements aged Pélardon or tomme de brebis with finesse. Serve slightly chilled, around 12°C, for a moment of pure elegance and energy.

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