



# DOMAINE REMI JOBARD

AOP Monthélie Premier Cru Sur la Velle  
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

The parcel "Sous la Velle" lies just below the Château de la Velle, on a gentle east-facing slope.

Age of vines: 40 years old

## TERROIR

A beautiful hillside composed of gravel and limestone, providing both finesse and minerality.

## IN THE VINEYARD

Key vineyard stages include tailored treatments and thoughtful soil management to preserve the balance of the terroir.

## HARVEST

Grapes are harvested by hand.

## WINEMAKING

Fermentation and ageing take place in Austrian demi-muids from Stockinger, known for their elegance and neutrality.

## AGEING

Aged 50% in barrels (15% new oak), and 50% in large, seasoned oak casks to preserve tension and aromatic purity.

## SERVING

Serving temperature: 12 to 14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

From an east-facing parcel in the "Sur la Velle" climate, this Monthélie Premier Cru blanc stands out as a serious contender among the great whites of Meursault. The nose offers an elegant bouquet of white flowers, pear, white peach, and fresh hazelnut, supported by a well-defined mineral line. On the palate, the wine shows beautiful balance: broad and slightly chalky in texture, lifted by a straight, vibrant acidity. The finish is long, saline, and citrus-tinged. A refined, luminous wine with solid ageing potential, yet accessible in its youth.

**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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## FOOD PAIRINGS

This Monthélie Premier Cru blanc is a natural partner for refined, delicate cuisine. It pairs beautifully with trout meunière, poultry fillet with a creamy sauce, or a mushroom risotto with shaved parmesan. Its mineral freshness also complements sashimi platters and mild shrimp curry with coconut milk. For a vegetarian option, try a zucchini gratin with thyme or roasted fennel with lemon. Serve around 12°C — ideal for a refined lunch or a connoisseur's dinner.

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