



DOMAINE REMI JOBARD

AOP Volnay Premier Cru Santenots
Red

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

Pinot Noir 100%

LOCATION

Though named Volnay Premier Cru "Les Santenots", this vineyard is technically located within the village of Meursault, just south of Volnay.

Age of vines: 60 years old

TERROIR

Classic clay-limestone soils contributing both depth and finesse to the Pinot Noir.

IN THE VINEYARD

Meticulous vineyard work with a focus on vine balance, soil vitality, and minimal intervention treatments.

HARVEST

Manual harvest with rigorous grape selection.

WINEMAKING

80% whole cluster fermentation to enhance aromatic expression and structure.

AGEING

Aged in oak barrels, 25% of which are new, to add texture and complexity without overpowering the fruit.

SERVING

Serving temperature: 15 to 16°C

AGEING POTENTIAL

10 to 15 years

TASTING

Domaine Rémi Jobard's Volnay Premier Cru "Les Santenots" strikes a rare balance between power and elegance. The nose reveals deep aromas of black cherry, wild blackberry, peony, and soft liquorice, supported by a subtle smoky undertone. The palate is silky and supple, with well-integrated, velvety tannins and a refined density. The finish is long and vibrant, marked by fine minerality and a mouthwatering touch of sweet spice. A beautifully structured Côte de Beaune Pinot Noir, precise, expressive, and built to age gracefully.

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

Structured yet refined, this Volnay "Santenots" pairs beautifully with roast quail with grapes, a rosé veal medallion, or duck with cherries. It also shines with bold vegetarian dishes such as polenta gratin with chanterelles, roasted vegetable lasagna, or a beetroot and goat cheese galette. For cheese, try it with Langres, aged Époisses, or a semi-hard Jura tomme. Serve at 15–16°C to enjoy its full aromatic and textural complexity.

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