



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE RÉMI JEANNIARD

AOP Morey-Saint-Denis Premier Cru Les Blanchards  
Red



## PRESENTATION

After 18 years alongside his father, Rémi Jeanniard founded his own estate in 2004. Located in Morey-Saint-Denis, he now cultivates 5.8 hectares, spread between Morey-Saint-Denis, Chambolle-Musigny, and Gevrey-Chambertin. His philosophy is based on respect for the terroir and nature, with cultivation without herbicides and mechanically worked soils. Harvesting is manual, and vinifications seek the purest expression of Pinot Noir. The estate offers a wide range of wines, from regional appellations to Grand Crus, including the famous Clos de la Roche. Its distinctive feature? Precise vinification, without woody makeup, to express the finesse and depth of Pinot Noir from the Côte de Nuits.

## VARIETAL

Pinot Noir 100%

## LOCATION

The "Les Blanchards" climate is one of the Premier Cru lieux-dits of the Morey-Saint-Denis appellation.

Age of vines: 50 years old

## TERROIR

The soil is typically clay-limestone, sometimes interspersed with gravel or pebbles depending on the sector, providing excellent natural drainage. This subsoil structure allows Pinot Noir to ripen under optimal conditions and express its depth, tension, and terroir-driven character.

## IN THE VINEYARD

The vines used for this cuvée are mature and carefully tended. The estate employs rigorous viticultural practices: yield control, precise canopy management, and strict sorting at harvest. These methods ensure top-quality fruit and allow for a faithful expression of the "Les Blanchards" climate and the purity of Pinot Noir.

## HARVEST

The grapes are harvested by hand or, at the very least, subjected to meticulous sorting to retain only the healthiest and ripest bunches. This method helps preserve the wine's freshness, aromatic finesse, and Premier Cru structure.

## WINEMAKING

The winemaking process follows the traditional methods of Côte de Nuits reds: full or partial destemming depending on the vintage, fermentation in stainless steel or wooden vats depending on the lot, strict temperature control, and tailored pumping-over or punch-downs.

## AGEING

The wine is aged in oak barrels for about 12 months, with a moderate proportion of new oak (around 20% to 30% depending on the lot). This maturation subtly integrates the oak while respecting the finesse and elegance of Pinot Noir.

## SERVING

Recommended temperature: 15–16°C to highlight its structure and elegance.

## AGEING POTENTIAL

5 to 10 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## TASTING

This Morey-Saint-Denis Premier Cru “Les Blanchards” immediately impresses with its deep ruby robe, clear and brilliant, tinged with garnet reflections. The nose is precise and expressive, opening with ripe black fruit aromas — blackberry, blackcurrant, black cherry — complemented by delicate floral hints (violet, peony) and a touch of forest floor. As it opens up, subtle spicy notes (white pepper, clove) and a refined mineral backbone emerge, enhancing its aromatic complexity.

On the palate, the attack is smooth and elegant. The wine displays a concentrated yet measured structure, supported by fine, well-integrated tannins. Juicy fruit leads the mid-palate, balanced by lively freshness and a straight, well-defined structure. The finish is long, subtly chalky, and layered with lingering notes of dark fruit and soft spices. This is a terroir-driven wine of precision, depth, and impressive ageing potential.

## FOOD PAIRINGS

Thanks to its refined tannins, structured freshness, and aromatic depth, this Premier Cru pairs beautifully with elegant and flavourful cuisine. It’s an ideal match for roast beef tenderloin, duck breast with mild spices, or herb-crusted veal chop. Game birds — like roasted pigeon or stuffed quail — also highlight its complex framework.

Vegetarian options include dishes with creamy textures and umami-rich flavours: wild mushroom risotto, truffle-infused polenta, or a roasted root vegetable gratin with fresh herbs. For cheese, opt for aged semi-hard varieties with supple textures like mature Comté, mountain Tomme, or truffle Brie. Avoid overly spicy or intensely flavoured dishes that could overpower the wine’s finesse.

## PRODUCTION VOLUME

3 680

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