



KERMIT LYNCH WINE MERCHANT

## DOMAINE ANTOINE JOBARD

Country: France

Region: Burgundy

Appellation(s): Meursault, Meursault-Blagny,  
Puligny-Montrachet

Producer: François and Antoine Jobard

Founded: Mid-19<sup>th</sup> Century

Annual Production: 2,500-3,000 cases

Farming: Organic

Website: under construction



François Jobard was one of the first *vignerons* Kermit imported when he began prospecting for wines in France in the 1970s. The relationship has endured into the next generation, and François' son Antoine now runs the domaine. This is as classy and as consistent a property as you'll find in Burgundy, and theirs are generally counted among the best Meursaults. Other respected *vignerons* like Coche and Raveneau hold these wines in the highest esteem and are generous with their praise when Jobard comes up in conversation.

Among the highlights from the domaine is Jobard's stunning Bourgogne *Blanc*, which is routinely one of the best to carry that appellation. Their Meursault *En la Barre* is an outstanding value from an assiduously tended vineyard plot located just behind their home, and their enviable line-up of *premier cru* white Burgundies includes Meursault *Poruzots*, *Blagny*, *Genevrières*, and *Charmes*, each with its inimitable charms. Recently, they added *Tillets* to their list, the excellent vineyard that Roulot fans know and love – a high-elevation, very stony *lieu-dit*. Finally, their Puligny-Montrachet *Le Trézain* comes from another steep hillside parcel above the Hameau de Blagny and is always textbook Puligny, chiseled and fine-grained.

All the Jobard wines are aged in barrel and spend a lengthy period of time *sur lie* in their cellars in Meursault. They are the last of our white Burgundies to come to the market every year due to their unhurried approach to vinification and typically slow malolactic fermentations. In their youth, these wines are often tightly wound with an intense mineral structure that only begins to soften with extended bottle aging. Though François and Antoine work side by side, Antoine has brought his own signature to the domaine: a more sensuous approachability to the wines, most recently evident in the 2006 and 2007 vintages, which are delicious and ready to drink immediately. That said, the Jobard legacy lives on, and the wines will still explode with intense aromas of honeycomb and stone later in life. If you just can't wait, there's no reason not to uncork.



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## DOMAINE ANTOINE JOBARD (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Bourgogne Blanc</b> (a blend of four parcels : <i>Herbeaux, En l'Ormeau, La Monatine, and Sous la Velle</i> )	Chardonnay	About 20 years	Clay, limestone	1.07 ha
<b>Bourgogne Aligoté</b>	Aligoté	About 25 years		.20 ha
<b>Meursault</b> (a blend of three parcels : <i>Les Corbins, Les Chaumes des Perrières, and Sous la Velle</i> )	Chardonnay	16 to 50 years		.66 ha
<b>Meursault "En La Barre"</b>	Chardonnay	About 38 years		1.62 ha
<b>Meursault "Les Tillets"</b>	Chardonnay	About 29 years		.66 ha
<b>Meursault Blagny 1<sup>er</sup> Cru</b> (from the <i>lieu-dit, La Pièce Sous le Bois</i> )	Chardonnay	About 27 years		.50 ha
<b>Meursault Charmes 1<sup>er</sup> Cru</b>	Chardonnay	About 25 years		.26 ha
<b>Meursault Genevrières 1<sup>er</sup> Cru</b>	Chardonnay	About 35 years		.54 ha
<b>Meursault Poruzots 1<sup>er</sup> Cru</b>	Chardonnay	About 32 years		.79 ha
<b>Puligny-Montrachet "Le Trézin"</b>	Chardonnay	About 54 years		.17 ha
<b>Puligny-Montrachet 1<sup>er</sup> Cru</b> <i>Les Champs-Gains</i>	Chardonnay	Parcel planted in 1958		0.13 ha
<b>Saint Aubin 1er Cru</b> <i>Sur le Sentier du Clou</i>	Chardonnay	About 25 years		.40 ha
<b>Saint Aubin "Les Perrières" 1<sup>er</sup> Cru</b>	Chardonnay	37 years		.08 ha

"ha"=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- Vines are trained in Guyot and Royat (50-50)
- Hand-harvested
- Grapes are pressed gently by pneumatic press, with little to no *débourbage* (settling of the must)
- Both primary and malolactic fermentations are in oak barrels, only 20% of which are new
- No stirring of the lees
- Aged from 20-23 months in barrel (4-5 years old)
- Finished wines are bottled unfinned and unfiltered