



VIGNOBLES JAMBON

AOP Beaujolais Villages
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Rooted in Saint-Lager, at the foot of Mont Brouilly, the Vignobles Jambon have embodied Beaujolais winegrowing tradition for five generations. The estate spans 40 hectares, covering Beaujolais-Villages and crus such as Brouilly, offering a rich diversity of granite-based terroirs. The Gamay grape is cultivated with precision and care, following environmentally respectful practices, with several plots farmed organically. The range stands out for its clean, fruit-forward and well-balanced wines — a fine expression of what Beaujolais does best today.

VARIETAL

Gamay 100%

LOCATION

Pure by Vignobles Jambon is a red wine from the AOP Beaujolais-Villages appellation, made from 100% Gamay grapes. It is produced by the Jambon family estate in Saint-Lager, at the foot of Mont Brouilly, in the heart of France's Beaujolais wine region. This multi-generational estate is committed to organic farming, preserving both terroir and tradition through a respectful, sustainable viticulture.

TERROIR

The vines grow on classic Beaujolais granite slopes, where sandy, well-drained soils contribute to slow, balanced ripening. This unique geology enhances the vibrant fruit expression and natural freshness of the Gamay grape, yielding wines with typicity and finesse.

IN THE VINEYARD

Vineyard work focuses on plant balance and fruit quality. Soils are aerated and worked lightly to foster microbial life and root health. Yield control is achieved through careful pruning and sustainable practices. Grapes are harvested by hand, ensuring precise selection and optimal ripeness.

HARVEST

Manual harvesting is followed by traditional Beaujolais vinification with gentle maceration to respect the fruit's integrity.

WINEMAKING

Fermentation is carried out in stainless steel tanks, preserving the fresh fruit character and bringing out the Gamay's supple tannins and expressive aromatics

AGEING

Ageing takes place mostly in stainless steel tanks, helping preserve primary aromas and crisp freshness. Aging on fine lees enhances roundness and aromatic complexity while maintaining the cuvée's fruit-driven profile.

SERVING

Pure is a friendly, fruit-forward red that shines in its youth yet can age gracefully over a few years. Best enjoyed within 2 to 5 years after bottling to preserve its balance and freshness.

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.



VIGNOBLES JAMBON

AOP Beaujolais Villages

Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

This wine delivers a bright and expressive profile, with a deep red hue and a nose bursting with ripe red fruits—cherry, raspberry, and redcurrant—lifted by delicate floral notes. On the palate, it is juicy, well-balanced, and fresh, with soft tannins and a vibrant finish that reflects the purity of its Gamay origins. Pure falls within the fruit-driven red wine category: supple, aromatic, and refreshingly light-bodied—true to Beaujolais style. In the glass, it presents a lively ruby color. The bouquet is dominated by fresh red berries and subtle floral undertones. The mouthfeel is smooth and juicy, balanced by a crisp acidity that extends into a clean, harmonious finish.

FOOD PAIRINGS

A cheerful and expressive red, Pure pairs beautifully with casual, flavor-forward cuisine. Its freshness and red berry notes complement charcuterie platters, vegetable quiches, and roasted vegetable tarts. For heartier fare, it works well with herb-roast chicken, duck parmentier, or grilled sausages with lentils. It also embraces global flavors, think vegetable stir-fries, mushroom veggie burgers, or falafels with hummus. For cheese, opt for soft-rind cheeses like Saint-Marcellin or young Tomme de Savoie to maintain the wine's delicate balance.