



# MAISON JAMBON

AOP Beaujolais Villages  
Red

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in Saint-Lager, at the foot of Mont Brouilly, Maison Jambon has been cultivating a family winemaking tradition since 1890. Today, Emmanuel and Dominique Jambon represent the fifth generation overseeing a 50-hectare vineyard spread across some of the finest terroirs in northern Beaujolais.

Committed to sustainable viticulture, the estate has held HVE3 certification since 2018 and has been partially converted to organic farming. The emblematic Gamay grape finds full expression here through a wide range of appellations: Brouilly, Côte-de-Brouilly, Morgon, Fleurie, Chiroubles, Régnié, Moulin-à-Vent, as well as Beaujolais Villages in red, white, and rosé.

Balancing heritage with innovation, Maison Jambon is dedicated to revealing the true character of each cru with authenticity and precision.

## VARIETAL

Gamay 100%

## TERROIR

From the granitic hills of northern Beaujolais, this red wine from Maison Jambon embodies the pure and authentic expression of the Gamay grape. Grown on soils combining granite, schist, and sand, the vineyard benefits from ideal east and southeast exposures, allowing for slow and balanced grape ripening. The temperate, predominantly continental climate, punctuated by summer thunderstorms, creates optimal conditions to preserve the aromatic freshness sought in this appellation.

## IN THE VINEYARD

Vineyard management reflects a strong commitment to environmental sustainability. The estate is HVE3 certified (High Environmental Value) and has been progressively converting to organic farming since 2018.

## HARVEST

Viticultural practices favor controlled yields, predominantly manual harvesting, and strict grape sorting to ensure healthy, expressive fruit in the vat.

## WINEMAKING

Winemaking relies on short maceration, sometimes semi-carbonic, to preserve the crisp fruit and finesse of primary aromas. Fermentations take place in temperature-controlled stainless steel tanks with gentle extraction, followed by a few months of aging on fine lees. This process preserves Gamay's freshness while softening the wine's structure.

## AGEING

For this Beaujolais-Villages, aging is carried out entirely in stainless steel tanks, maintaining the aromatic freshness and pure expression of Gamay. The goal is to avoid any oak influence, allowing the wine's vibrant fruit, liveliness, and natural elegance to shine through. This approach also stabilizes the wine and makes it highly drinkable in its youth.

## SERVING

Serve slightly chilled, between 14 and 16°C (57–61°F), in a Burgundy glass to highlight its aromatic finesse. Best enjoyed young, though it can age gracefully for 2 to 4 years depending on the vintage, gaining additional complexity.

## AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## TASTING

Visually, the wine shows a bright ruby hue with cherry reflections, announcing a young, vibrant profile. The nose is expressive, marked by fresh raspberry, cherry, and redcurrant notes, along with floral touches of peony and violet. On the palate, the attack is smooth, the tannins are supple, and a lively acidity provides excellent balance. The wine delivers crisp red fruit flavors with a lightly spicy, peppery finish typical of Gamay grown on granite soils.

## FOOD PAIRINGS

Approachable, easy-drinking, and wonderfully sociable, this Beaujolais-Villages pairs with a wide variety of dishes. Enjoy it alongside a board of fine charcuterie, a rustic country terrine, or a warm lentil salad. For main courses, it complements beef with carrots, herb-roasted pork, or roasted poultry. It also shines with more exotic dishes like grilled beef bo-bun or a lamb tagine with dried fruits. Soft cheeses (such as Saint-Nectaire or Reblochon) and a red fruit tart make delightful pairings for the finale.