



MAISON JAMBON

AOP Morgon
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%

LOCATION

The Douby cuvée from Maison Jambon is a red wine representative of the AOP Morgon, one of the most prestigious crus of Beaujolais, located in the village of Villié-Morgon in the Rhône department. Made from 100% Gamay, this wine displays a distinctive identity marked by power, balance, and aromatic richness typical of Morgon wines.

TERROIR

The Morgon terroir is defined by soils composed of decomposed granite and schist, offering excellent drainage and enhancing grape concentration. The appellation benefits from a temperate climate with a continental influence, moderated by oceanic currents, which allows the berries to ripen steadily while retaining the wine's freshness.

IN THE VINEYARD

The vines used for the Douby cuvée are planted on hillsides neighboring the Fleurie cru, in parcels carefully managed by Maison Jambon. The estate practices sustainable viticulture, respectful of the environment, with a focus on maintaining healthy soils and producing high-quality grapes.

HARVEST

Harvesting is done by hand, ensuring meticulous bunch selection as soon as the grapes reach the cellar. This method preserves fruit integrity and guarantees a high-quality raw material for the winemaking process.

WINEMAKING

The vinification of Morgon "Douby" follows traditional Beaujolais methods. After an average 12-day maceration, the wine is racked and continues its fermentation and maturation. This approach allows for the extraction of fruit and aroma without excessive tannin, resulting in a harmonious balance.

AGEING

The wine is aged in stainless steel vats, which helps maintain the aromatic freshness and the pure expression of Gamay, free from any oak influence. Aging on fine lees for several months enhances the wine's texture while building structure and length on the palate.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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SERVING

Serve at a temperature between 12°C and 13°C (54–55°F) to fully express its aromatic palette. The wine has a cellaring potential of 5 to 7 years, depending on the vintage and storage conditions.

AGEING POTENTIAL

5 to 10 years

TASTING

On tasting, this Morgon shows a beautiful garnet-red robe with amber highlights. The nose is complex, revealing notes of blackcurrant, raspberry, redcurrant, and morello cherry. On the palate, the wine is full-bodied, well-balanced, and structured, with subtle vanilla hints and aromas of cherry and prune, delivering great depth.

FOOD PAIRINGS

This powerful and structured Morgon pairs especially well with:

Braised or saucy dishes (like beef stew or civet)

Roasted or grilled red meats

Game and poultry with rich sauces

Aged cheeses

These pairings highlight the wine's fruit-driven complexity and robust body, making for a warm, enjoyable tasting experience.