

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE DES MAISONS NEUVES

AOP Brouilly  
Red

## PRESENTATION

Located in the heart of Beaujolais, Domaine Des Maisons Neuves, also known as Domaine Jambon, is an essential reference for the production of exceptional Gamay. Installed on steep slopes with granite soils, it benefits from a remarkable terroir, giving the wines depth and beautiful aromatic complexity. For several generations, the Jambon family has perpetuated artisanal know-how, favoring integrated pest management and exclusively manual harvesting. Vinification follows the traditional Beaujolais method with semi-carbonic maceration, allowing the freshness and characteristic fruitiness of Gamay to be exalted. The wines from the estate offer a superb expression of Beaujolais crus, with aromas of ripe red fruits, delicate floral notes, and an elegant and silky palate. Thanks to excellent value for money, Domaine Des Maisons Neuves is an essential reference for lovers of characterful Beaujolais.

## VARIETAL

Gamay 100%

## LOCATION

The estate covers approximately 40 hectares of vineyards, including nearly 8 hectares classified under the AOP Brouilly. This appellation, the largest of the Beaujolais crus, benefits from granite-based soils and favorable exposures that ensure excellent ripeness for the region's emblematic grape: Gamay Noir à Jus Blanc.

## TERROIR

The soils in Brouilly are diverse but predominantly granite-based, contributing to the wine's freshness and aromatic precision.

## IN THE VINEYARD

Part of the vineyard is currently undergoing conversion to organic farming, promoting a sincere expression of the terroir and preserving vibrant aromatic freshness.

## HARVEST

The estate practices sustainable viticulture, with manual harvesting and careful on-site grape sorting, ensuring only the best fruit is selected for vinification.

## WINEMAKING

Vinification follows traditional Beaujolais methods: a semi-carbonic maceration of around 10 days is carried out, enhancing primary fruit aromas while imparting a silky structure to the wine.

## AGEING

Ageing takes place in stainless steel tanks, allowing the wine to retain its fruit purity and the authentic expression of the Gamay grape.

## SERVING

It is best served slightly chilled, between 12 and 14°C (53–57°F), to highlight its aromatic finesse and smooth texture.

## AGEING POTENTIAL

3 to 5 years

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

The wine displays a bright ruby hue, clear and luminous. The nose is expressive, bursting with crunchy red berries — wild strawberries, raspberries, redcurrants — enhanced by floral hints (peony, violet) and a subtle spicy note. On the palate, it charms with its freshness, roundness and fine-grained tannins. The overall impression is gourmet and well-balanced, with a fruit-forward finish supported by lively acidity.

## FOOD PAIRINGS

With its fruit-driven expression, supple mouthfeel and natural freshness, this Brouilly “Les Maisons Neuves” pairs beautifully with a wide variety of dishes, combining conviviality and elegance. It’s a perfect match for white meats like duck confit shepherd’s pie or grilled veal chops, where its lightness complements the richness of the dish. As a starter or aperitif, it shines alongside a fine charcuterie board or parsleyed ham. On the vegetarian side, it pairs wonderfully with a Provençal vegetable tian, a mushroom risotto, or herb-packed falafels. It also pairs well with world cuisines: beef bo-bun, ginger vegetable stir-fry, or a mild fish curry all enhance its aromatic profile and lively freshness. For a smooth finish to the meal, serve it with soft cheeses such as Brie or Saint-Marcellin, or even a red fruit tart, for a perfectly harmonious pairing.

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