



MAISON JAMBON

AOP Moulin-à-Vent
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

Les Bois Combes by Maison Jambon is a red wine from the AOP Moulin-à-Vent, considered one of the most structured and age-worthy crus of Beaujolais. Located in the northern part of the region, between Romanèche-Thorins and Chénas, this appellation produces wines of character and depth. Made from 100% Gamay, this cuvée expresses a more serious and intense side of the grape, combining power, complexity, and elegance.

TERROIR

The lieu-dit Les Bois Combes sits on soils rich in pink granite, manganese, and siliceous elements, typical of Moulin-à-Vent. These poor, well-drained soils naturally limit yields and promote high grape concentration. The climate is semi-continental, with hot summers and wide temperature variations—ideal for full ripening of Gamay while preserving freshness.

IN THE VINEYARD

Maison Jambon, a family-run estate based in Saint-Lager for several generations, manages its vineyards with great care and precision. The plots are cultivated with full respect for the soil and environment, following sustainable and reasoned viticulture practices to preserve the vine's natural balance and ensure optimal grape quality.

HARVEST

The grapes are harvested by hand to protect the integrity of the bunches and allow for rigorous sorting at the time of harvest. This meticulous selection ensures a healthy and fully ripe crop—crucial for crafting a wine with strong aging potential.

WINEMAKING

The vinification of Moulin-à-Vent “Les Bois Combes” follows traditional Beaujolais methods, with a relatively long maceration of about 12 to 15 days, promoting progressive extraction of aromas, color, and tannic structure. This approach results in a dense and well-balanced wine without excessive harshness.

AGEING

Aging is carried out in stainless steel vats, with no oak influence, in order to preserve the purity of the fruit and the wine's authentic expression of terroir. Several months on fine lees help refine the texture, enhance structure, and add depth, all while maintaining aromatic freshness and precision.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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SERVING

Recommended serving temperature: 14 to 15°C (57–59°F).

This Moulin-à-Vent has excellent aging potential, and can evolve positively over 8 to 12 years, or even longer depending on the vintage and storage conditions.

AGEING POTENTIAL

10 to 15 years

TASTING

In the glass, the wine shows a deep ruby-red color with garnet highlights. The nose is intense and complex, with black fruit aromas (black cherry, blackberry, cassis), subtle spice, and delicate floral notes. On the palate, the wine is powerful, structured, and harmonious, supported by fine yet firm tannins, rich body, and a long, persistent finish.

FOOD PAIRINGS

This characterful wine pairs ideally with:

Roasted or grilled red meats

Hearty stews (beef bourguignon, daube, braised beef cheeks)

Game and sauced poultry dishes

Aged cheeses

These pairings highlight the structure, aromatic depth, and aging potential of this Moulin-à-Vent.