

**DVP****DOMAINES  
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PROPRIÉTÉ**

# MAISON JAMBON

**AOP Brouilly  
Red**

## 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

Maison Jambon – Bergeron is a classic red wine from the AOP Brouilly appellation, located in the heart of the Beaujolais vineyard. Made from 100% Gamay, this cuvée reflects the true identity of Brouilly crus: expressive, fruity, and structured.

## TERROIR

The Brouilly terroir lies around the iconic Mont Brouilly, where the soils are predominantly granitic. These well-drained soils allow the vines to root deeply, enhancing the aromatic expression of Gamay. The region's climate is semi-continental with both oceanic and Mediterranean influences, promoting consistent ripening and lively freshness in the wine.

## IN THE VINEYARD

Vineyard management is rooted in strong family tradition, upheld by the Maison Jambon estate in Saint-Lager for several generations. Viticultural practices focus on environmental respect, moving toward eco-certifications and sustainable or organically converting farming methods. Harvesting is carried out almost entirely by hand, with rigorous grape sorting to ensure fruit integrity.

## HARVEST

The estate favors controlled yields, manual harvesting, and strict grape selection to ensure healthy, expressive fruit reaches the vat.

## WINEMAKING

Bergeron is vinified in the traditional Beaujolais style. Maceration lasts approximately 12 days, long enough to extract aromatic complexity while preserving finesse in texture. The wine is then aged in stainless steel tanks to maintain freshness and the pure character of Gamay.

## AGEING

Bergeron is aged exclusively in stainless steel tanks. This method preserves the wine's aromatic freshness, fruit purity, and the typicity of Gamay, the emblematic grape of Beaujolais. The absence of oak maintains a clean, crisp, and vibrant profile with no vanilla or toasty influence. Aging for several months on fine lees also softens the mouthfeel while retaining brightness. This approach stays true to the spirit of Brouilly, favoring the direct expression of grape and terroir over the artifice of oak aging.

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## SERVING

Recommended serving temperature: 12–14°C (54–57°F).

Cellaring potential: 5 to 10 years depending on vintage and storage conditions.

## AGEING POTENTIAL

5 to 10 years

## TASTING

On tasting, this Brouilly reveals an intense, brilliant ruby-red color. The nose opens with ripe red fruit aromas such as strawberry and raspberry, occasionally lifted by hints of blackcurrant and a subtle floral note. The palate is soft, harmonious, and generous, showcasing juicy fruit and supple texture. Depending on its age, it may show slightly more structure with time.

## FOOD PAIRINGS

This versatile wine pairs beautifully with a wide variety of dishes. It complements roasted meats, slow-cooked stews, and charcuterie, and also shines alongside soft cheeses or even a traditional cheese fondue for a convivial touch.

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