



MAISON JAMBON

AOP Côte de Brouilly
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 Les Fournelles cuvée from Maison Jambon is a red wine that typifies the AOP Côte de Brouilly, one of the ten crus of Beaujolais. This appellation is located around Mont Brouilly, in the Rhône department. Made from 100% Gamay, this wine offers an expressive and distinctly Beaujolais profile—both powerful and refined—true to the character of the limestone and granitic hillside terroirs that define this winegrowing area.

TERROIR

The Côte de Brouilly is distinguished by its rich granitic and weathered blue stone soils, which provide excellent drainage and thermal retention. This mineral-rich composition encourages deep root development and contributes to the aromatic complexity of Gamay in the bottle. The climate is temperate with a continental dominance, moderated by oceanic and Mediterranean influences, ensuring balanced and consistent grape ripening.

IN THE VINEYARD

Maison Jambon, a family estate rooted in Saint-Lager for several generations, pays close attention to vineyard management. Vines are cultivated with respect for fruit integrity and soil health, following a strong commitment to sustainable and environmentally conscious farming practices.

HARVEST

The grapes for this cuvée are harvested by hand to ensure a healthy crop and preserve bunch quality through to vinification. Rigorous sorting is done on the bunches, selecting only the ripest, healthiest grapes for fermentation.

WINEMAKING

The vinification of Côte de Brouilly “Les Fournelles” adheres to traditional Beaujolais methods. After a 12-day average maceration, which allows for aromatic extraction while avoiding excessive tannin, the wine is racked and continues its development in tank.

AGEING

This wine is aged in stainless steel vats. This choice preserves the aromatic freshness, the pure expression of Gamay, and the identity of the cru, without any oak influence. Aging on fine lees for several months softens the wine’s texture while enhancing its structure and length on the palate.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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SERVING

Best served between 12°C and 13°C (53–55°F) to reveal its full freshness and aromatic complexity. Cellaring potential is 7 to 10 years, depending on vintage and storage conditions.

AGEING POTENTIAL

5 to 10 years

TASTING

On tasting, the wine displays a deep, bright red color. The nose reveals ripe red fruit aromas such as black cherry and raspberry, accented by subtle floral and spicy notes. On the palate, it is harmonious, structured, and generous, combining aromatic intensity with refreshing liveliness.

FOOD PAIRINGS

Versatile and characterful, this wine pairs wonderfully with:

Slow-cooked and saucy dishes (beef bourguignon, Flemish carbonnade)

Roasted meats (duck breast with porcini mushrooms)

Gratins or mushroom-based recipes

These pairings enhance the wine's fruit-forward profile and structured palate, making for a convivial and rewarding tasting experience.