







Domaine
Des Maisons Neuves

Emmanuel & Dominique Jambon
Brouilly AOP
BURGUNDY

ESTATE

The Jambon brothers are 5th generation producers in Burgundy making some of the best Gamay in the world from an 8-hectare estate located in the commune of Saint Lager, at the foot of the famous Mont Brouilly, in the heart of the Beaujolais wine region.

The vines span several plots across Charentay and Odenas, offering diversified soils that are mostly granitic and shallow with a south/southeast facing aspect.

VINIFICATION

The grapes are harvested at maturity with strict control of the pH of the must – to ensure balance and freshness while preserving aromatics. This wine is vinified in the Beaujolais style – semi-carbonic with temperature-controlled fermentation – with each parcel fermented separately then blended to combine the unique aspects from each terroir.

TASTING NOTES & PAIRINGS

Appearance: cherry red with deep violet hues
Aromas: red berries, sweet spice
Flavors: red berries, light tannins
Pairings: roast chicken, duck breast, coq au vin, cured meats, pork chops, steak tartare, grilled salmon, seared tuna, soft cheeses like Brie, Camembert or goat cheese



KEY DETAILS

Varieties: 100% Gamay
Vintage: 2025
Yield: 50 hl/ha
Average Vine Age: 30+ years
Training: goblet
Farming Practices: certified organic (AB) and certified sustainable (HEV)
Winemaker: Emmanuel Jambon
2025 U.S. Allocation: 1,000 cases x 6
2025 Total Production: 26,000 bottles

TECHNICAL DATA

Alcohol: 13.0%
Acidity: 3.65 g/L
pH: 3.46
Residual Sugar: <0.5 g/L
Fermentation: semi-carbonic in temperature controlled stainless steel tanks

IN PRINT

Domaine des Maisons Neuves, Gamay, Brouilly AOP, Burgundy, France

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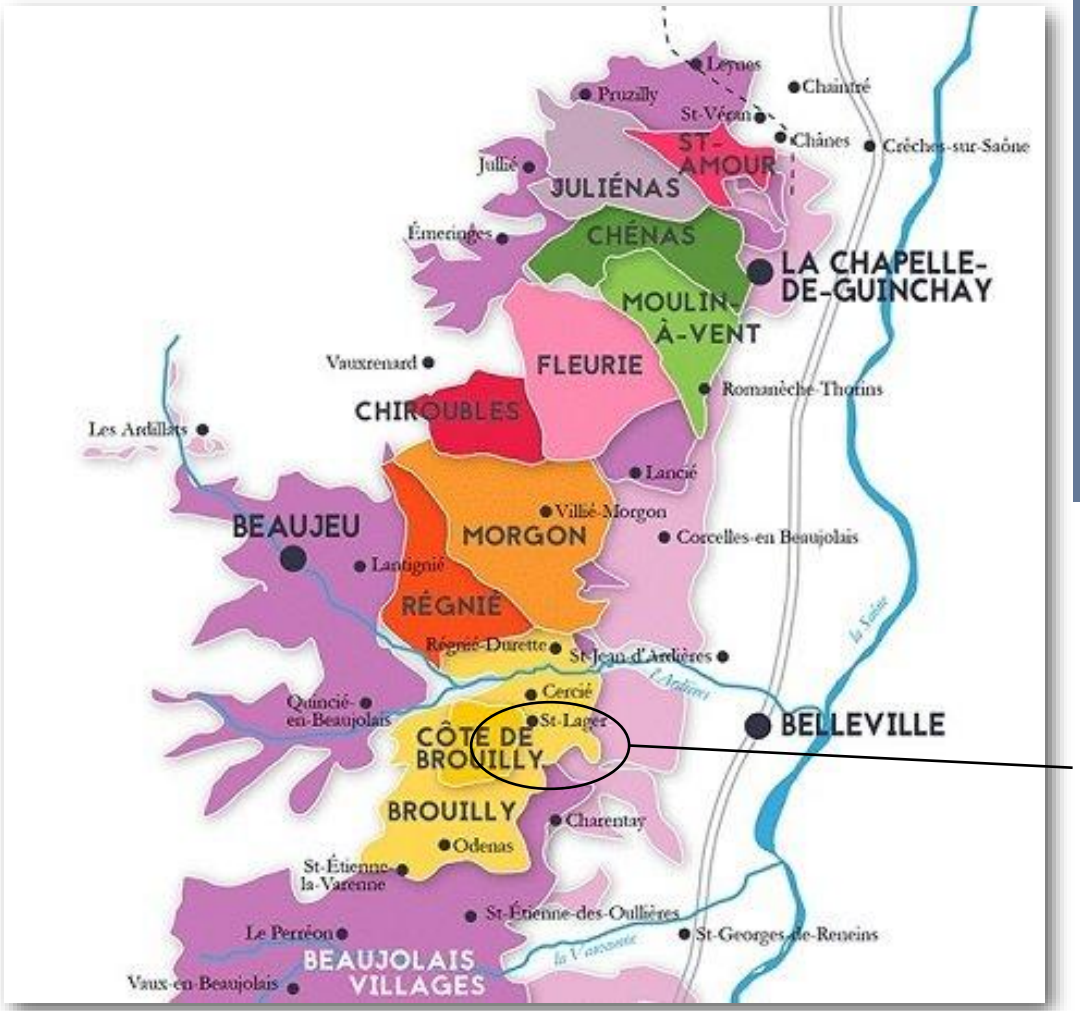

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1. **Organic & Sustainable Viticulture:** the estate has been producing Gamay wines from certified sustainable (HVE 3) vineyards since 2018 – and certified organic (AB) vineyards since 2019

2. **Family Owned for Five Generations:** Pierre Jambon began making wine in the commune of Marchampt in the Rhône Valley in 1890. In 1908, his son, Etienne Jambon, moved to Saint Lager and founded the estate – and three generations later – brothers Emmanuel and Dominique continue the family legacy in Burgundy.

3. **Bright Fruit, Light Style:** Vinified in the Beaujolais style, this wine showcases the hallmarks of Beaujolais – bright red fruit flavors, light tannins, high acidity, and light body.



Sub-Appellation: **AOP Brouilly**

- Grape: primarily Gamay
- Color: ruby red to garnet, with purple hues (from granitic soils)
- Aromas: Red fruits (strawberry, raspberry, cherry, plum); sometimes floral or spicy notes
- Palate: Fruity; round, smooth texture; mellow tannins
- Structure: lighter and more delicate than other Beaujolais Crus

Producer: **Domaine des Maisons Neuves**

- The state spans 8 hectares in the commune of Saint Lager at the foot of Mont Brouilly
- Vines span several plots across Charentay and Odenas
- Soils: granitic and shallow
- Aspect: south/southeast
- Training: goblet
- Vine age: average of 30+ years