

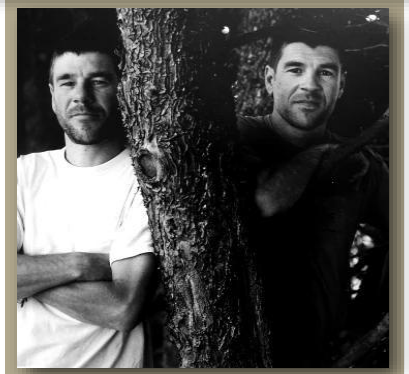





Domaine
Des Maisons Neuves

Emmanuel & Dominique Jambon
Brouilly AOP
BURGUNDY

DOMAINES & CHÂTEAUX

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

HAUTE VALEUR ENVIRONNEMENTALE

The 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. Aspect is south/southeast facing, vines are goblet-trained and have an average age of 30+ years.

The Wine

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.

This Gamay has a beautiful cherry red color with deep violet hues, revealing aromas of red berries with a touch of sweet spice. The wine is supple on the palate with light tannins, finishing with notes of red berries.



Key Details

Producer : Domaine des Maisons Neuves
Varieties : 100% Gamay
Vintage : 2024
Yield : 50 hl/ha
Winemaker : Emmanuel Jambon
2024 U.S. Allocation : 3,000 cases x 6
2024 Total Production : 6,000 bottles

Technical Data

Alcohol : 12.5%
Acidity : 3.15 g/L
Residual Sugar : <0.5 g/L
Fermentation : semi-carbonic with temperature controlled
Viticultural Practices: certified organic (AB) and certified sustainable (HEV) vineyard management
Pairing Suggestions : wild game, red meat

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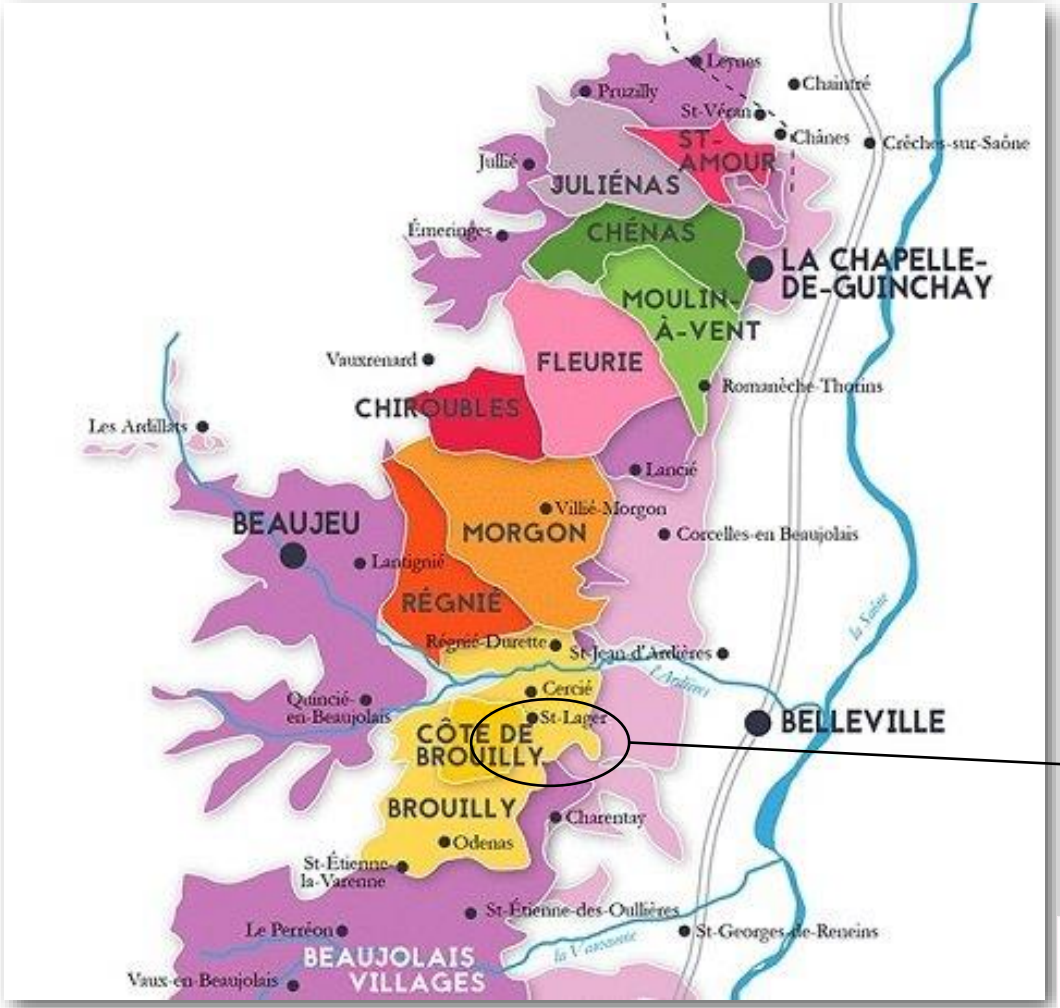



The Jambon brothers are fifth generation producers in Burgundy making some of the best Gamay in the world from an eight-hectare estate located in the commune of Saint Lager – at the foot of the famous Mont Brouilly – in the heart of the Beaujolais wine region.

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

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