



PAVILLON DE CHAVANNES CÔTE DE BROUILLY CUVÉE DES AMBASSADES

Since 1861 the Jambon family has run Pavillon de Chavannes, a domaine renowned for its toothsome stony red Beaujolais from the heights of Mt. Brouilly (the *côte* in Côte de Brouilly). In 2020 Laure Jambon took the reins from her father.

VINEYARD

- Site:** From a steep site on the famous Mont Brouilly, a lonely thumb of an old volcano that rises to a height of nearly 1,600 feet in this southern section of Haut Beaujolais.
- Soil:** Meager sandy volcanic soils. Granite and schist mixed with blue andesite—this, combined with elevation, makes for especially transparent Beaujolais.
- Vines:** From seven acres of vines averaging 40 years of age. *Lutte raisonnée* farming without herbicides or pesticides. Hand harvested.
- Varieties:** Gamay.

CELLAR

- Vinification & Aging:** Ferments typically are spontaneous in concrete vats. The vast majority of the *élevage* is in concrete (with a few neutral barrels) for ten months.
- Production:** 1,650 cases.
- Profile:** Very old-school Gamay from Beaujolais in the best sense: garnet color, beguiling aromatics, and a burst of refreshment in the mouth that is savory, mineral and toothsome. The name comes from the fact that the wine is purchased by the Quai d'Orsay for use in certain French embassies.

