



JMVB – Bordeaux Wines

21 Za du Sauveterrois – Lafon de Médouc 33540 Sauveterre de Guyenne
France

Mail : contact@jmvb-france.com



SYRPHE – IT SPARKLES ! FLAVORED WINE-BASED COCKTAIL TONIC / HOP / ROSEWOOD



WHY SYRPHE ?

“Syrphe” is a pollinating insect present in the Bordeaux vineyards and has the particularity of looking like a bee. Claire & Renaud JEAN, winegrowers and merchants in Entre-deux-Mers were inspired by it to create a sparkling cocktail called “Syrphe”.

WHAT IS IT ?

From a base of AOC sweet white wine, we added natural flavors, creating 3 original recipes : **TONIC**, **HOP** and **ROSEWOOD**.

This is how wine is “syrphized” by becoming a sparkling cocktail flavored with wine using the codes of beer !

WHAT IS IT MADE WITH ?



JMVB worked in collaboration with the Brasserie du Mascaret in Gironde.

WHAT DOES IT TASTE LIKE ?

TONIC : Sumptuous palette of spices, herbs and aromatics, enhanced by delicate citrus aromas.

HOP : Spicy, floral and fruity notes. Once your palate is accustomed to the power of Syrphe, you will notice aromas of tropical fruits and citrus.

ROSEWOOD : Most pleasant floral bouquet, aromas of orange blossom or even jasmine. Lots of finesse and elegance reminiscent of the codes of perfumery. A bold and fresh recipe.



SAS JMVB

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05 56 61 00 33 / contact@jmvb-france.com

www.jmvb-france.com



SYRPHE ! Flavored Wine-Based Drink / Alcohol-free cocktail SPRITZ + SPRITZ 0%

WHY SYRPHE ?

“SYRPHE” is a pollinating insect present in the Bordeaux vineyards and has the particularity of looking like a bee. Claire & Renaud JEAN, winegrowers and merchants in Entre-deux-Mers were inspired by it to create a sparkling cocktail called “SYRPHE”.

WHAT IS IT ?

SPRITZ : flavored drink based on AOC rosé wine, This world-famous cocktail that we offer you based on Bordeaux wine, at 7% and, icing on the cake, already mixed !

SPRITZ 0% : perfect alternative for cocktail lovers wishing to consume an adult non-alcoholic drink. It is also an opportunity to enjoy a cocktail without the inconveniences linked to alcohol, with pleasure and responsibility.

Uncap, drink from the bottle or from the glass and discover the sweet bitterness of these 2 new kinds of recipes.

WHO IS IT DONE WITH ?

JMVB worked in collaboration with the Brasserie du Mascaret in Gironde.

WHEN TASTING, WHAT DOES IT GIVE ?

SPRITZ : Beautiful bright orange color. Delicate nose, orange zest, herbaceous touch of rosemary. Pleasant mouthfeel, subtle balance between a slight vegetal bitterness and the fruitiness of orange. Everything is supported by fine bubbles and a touch of rosemary, bringing a delicate freshness.

SPRITZ 0% : Perfect balance between notes of lemons, oranges and tangerines for bitterness and natural plants (quassia, gentian) for the herbaceous side. You perfectly find the familiar flavors of the spritz.



Temporary labels

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NO NO NO

De-alcoholized French Wine Drink – White & Rosé

DESCRIPTION

NO NO NO is an effervescent drink made from dealcoholized grapes. Our dealcoholized wines are made from grapes harvested at the beginning of September on the estate, in Entre-deux-Mers region in Gironde. Their harvest is fermented between 15°C and 18°C then aged on lees for 3 months with regular stirring. Once vinified, the wines are dealcoholized and the bubbles are added just before bottling.

JEAN MAURY VINS DE BORDEAUX

JMVB was created in 2008 in Sauveterre de Guyenne in Gironde. From the outset, the objectives were centered on the essential pillars of quality, diversity and the making of pleasure wines. The freedom that the creation of non-alcoholic drinks gives them gives them the possibility of producing original wines adapted to the demands of today's consumers.

TASTING NOTES - WHITE

Appearance : Pale gold color, crystalline, fine bubble

Taste : A tonic and refreshing white

Aroma : Exotic and white-fleshed fruits

Pairings : Aperitif, fruity or chocolate desserts

TASTING NOTES - ROSE

Appearance : Pale, salmon color

Taste : Pleasantly fruity and delicious roundness

Aroma : Citrus (grapefruit), red fruits (strawberry and cherry)

Pairings : Sea bream carpaccio, cheese gougères, macaroons

NO NO NO



White & Rosé / 0.0% de-alcoholized wine-based beverage

Origin

This drink comes from grapes grown in the Entre-deux-Mers region. It is the creation of a non-alcoholic alternative that allows everyone to enjoy the moment without compromise.

Vineyard & Winery

Our technical team gives a daily support to wine makers on their estate to produce a grape that perfectly suits the profile of our **white & rosé drinks 0.0%**.

The alcohol content has been reduced to 0.0% by vacuum evaporation. This low-temperature distillation process is sober, virtuous and, above all, respects the aromas and flavours of the wine.

Tasting Notes

FRUIT ■■■■■
WOOD □□□□□
INTENSITY ■■■■■

AGEING POTENTIAL ■□□
TEMPERATURE 8°C

Enjoy every sip without moderation !

Intensely fruity, fresh and light, our alcohol-free white and rosé are the promise of a direct journey to the sun and summer. Perfect for any occasion, they will charm your guests and will undoubtedly offer a wonderful moment of conviviality!

Food & Wine Pairings

As an aperitif, With fish and vegetables cooked on the griddle.



ORIGIN OF CHATEAU MILANDRE

Claire and Renaud JEAN, owner-operators, set up winegrowers in 1996 on a small property in Entre-deux-Mers. Newly rural, they cut their teeth on this property in Bordeaux Supérieur. It was in 2018, with their more than 20 years of experience, that they decided to “play in the big leagues”. They bought 3 islands in the St Emilion Grand Cru Appellation in 3 communes with 3 family interests, a stone farmhouse in the middle of the vineyards of Saint Sulpice de Faleyrens. Located between Châteaux Lescours and Angélus. They created a winery in the “garage” part. Automated cellar for pumping over, thermoregulated and equipped with micro-oxygenation. They thus created Château Milandre. Name resulting from the mixing of the first names of their children (Cassandra, Philippine and Maximilien). Just like the coat of arms with 3 images, a Sun representing the eldest, a horse for the youngest and a feather for the artist boy.

TECHNICAL SHEET



TERROIRS AND CULTURAL PRACTICES

AREA	4,80 hectares
SOIL	Clay-sandy plain, in the original Dordogne valley, southern slopes of Saint-Emilion town
GRAPE VARIETIES	90% Merlot, 10% Cabernet Sauvignon
PLANTING DENSITY	5700 vines/hectare
VINE PRUNING	« bordelaise »
CULTURAL PRACTICES	Organic farming since the 2020 vintage End of the practice of chemical weed control and the use of CMR (carcinogenic, mutagenic, or toxic) since 2018
HARVEST	Mechanical with optical sorting

HARVEST, VINIFICATION AND AGING

HARVEST RECEPTION	Reception of the harvest in the harvest pump Use of gravity for the vatting Total absence of handling/crushing of the grapes
PRE-FERMENTATION	
MACERATION	At low temperature
TANKS	Small capacity stainless steel for plot selection
FERMENTATION	Active dry yeasts
POST-FERMENTATION	
MACERATION	Temperature control, automated pumping over, micro-oxygenation 28/30°C
MALOLACTIC	
FERMENTATION	In vats
AGING IN BARRELS	1/3 new barrels - 2/3 single wine barrels

FEATURES OF THE 2021

HARVEST DATES	From late September to early October 2021
YIELD	43 Hl per hectare
BLENDING	90% Merlot, 10% Cabernet Sauvignon
BREEDING DURATION	18 months
PRODUCTION	3 800 bottles
DISTINCTION	91 by James Suckling + 92 Wine Enthusiast

Château Milandre

AOC Saint-Emilion 2019



TERROIR

Clayey-sandy plain, in the original Dordogne valley, south side of the town of Saint-Emilion.

GRAPES VARIETIES

90% Merlot, 10% Cabernet Sauvignon



VINIFICATION

Use of gravity for vatting, total absence of handling/crushing of the grapes, small capacity stainless steel for plot selection.

TASTING

« This wine deserves our attention : it is ample, crisp and balanced. A good mix of sweetness and temperament. Enjoy it with friends while you reinvent the world ! »

Yves Beck

James Suckling, American critic : **90-100**





HAUTMANÈVE

AOC MEDOC ROUGE 2022



GRAPE VARIETIES

Merlot : 90% - Red fruit aromas

Cabernet Sauvignon : 6% - Structure and power

Cabernet Franc : 4% - Refinement and elegance

TASTING

APPEARANCE : Deep red with a slight purple tint.

NOSE : The nose reveals succulent aromas of red and black fruits before opening with subtle spicy notes of saffron and clove.

MOUTH : The rich and ample attack reveals powerful aromas of ripe red fruits, joined in the ample and creamy mid-palate by elegant fresh black fruits. The spicy notes present on the nose reveal a beautiful suppleness on the finish, accompanied by delicate menthol touches which give it a pleasant freshness.



ERU

AOC Bordeaux Supérieur rouge 2012

TERROIR

Limestone-clay with Graves areas. From our oldest vineyards and a large selection, was born this unique wine. This Grand Vin de Bordeaux is the first of the estate and represents the passion, know-how and traditions of winemaking.

GRAPE VARIETIES

60% Cabernet Sauvignon, 30% Merlot,
10% Cabernet Franc

VINIFICATION

Vats then 12 months French oak barrels.

TASTING

Rubis color with highlights of dark red. A the nose, deep and intense with roasted and smoked notes, ripe red fruits. On the palate, sweet with silk tannins, then a great lenght makes this product a unique wine.



SECRETS ERU

AOC Bordeaux Rouge



Location

From the best « terroirs » of the Entre-Deux-Mers wine region near Bordeaux, this wine has been carefully selected by our oenologists. Made from noble grape varieties from Bordeaux region, this wine is the fruit of the winemaker's passion for his vineyard.

Information

Designation : AOC Bordeaux Rouge

Grape varieties : 60% Merlot / 20 % Cabernet Sauvignon / 20% Cabernet Franc

Age of vines : 30 years

Soil type : Clay and limestone

Winemaking : Thermo regulated stainless steel tank



Tasting

Color : Intense and deep with purple reflections

Nose : Deep, intense, gourmet and fruity.

It makes the richness of this wine

Palate : Fruity, balance tannins with a rich and elegant finish devoid of any roughness



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21 ZA du Sauveterrois
33540 SAUVETERRE DE GUYENNE – France
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+33(0)556610033
ID Wechat: SASUJMVb
Mail: contact@jmvb-france.com

L'Absolu

AOC Bordeaux Supérieur Rouge 2019



Location

Located 50km south-east of Bordeaux, Château Lamothe Castéra and the Jean Schieber family invite you to discover “L'Absolu”. This wine, powerful and balanced, is the fruit of their know-how over several generations. “L'Absolu” stands out from the rest of the range because it comes from a careful plot selection and is only produced in exceptional years (2012, 2015, 2018 and today 2019). It will appeal to all lovers of the Great Wines of Bordeaux.

Information

Grape varieties : 45% Merlot / 35 % Cabernet Sauvignon /
20 % Cabernet Franc

Age of the vines : 35 years

Soil type : Clay-loamy

Winemaking : Stainless steel tank plus aging with oak staves French and American.

Tasting

“L'Absolu” is draped in a dense, dark ruby color with vermillion highlights. On the nose, a still fresh aromatic palette of great complexity: black fruit in coulis combined with intense toasted, warm notes, where the most beautiful smoky and empyreumatic notes are expressed around still crunchy blackcurrant berries. On the palate, a supple attack, but with the still fiery character of its youth. The firm flesh with its powerful but melted tannins ensures long years of aging. Already accessible, the ample and round mouth with almost sweet flavors takes us on a bouquet of aromas where candied black fruit, roasted stew with cocoa accents and fresher minty nuances mingle on the finish. An already very accessible 2019, which can also wait a few years in the cellar to reveal all the quintessence and richness of its soul.



Ho ! Hisse !

AOC Bordeaux Rouge

GRAPE VARIETIES

Merlot : 90% - Red fruit aromas

Cabernet Sauvignon : 6% - Structure and power

Cabernet Franc : 4% - Refinement and elegance

TASTING NOTES

COLOR : Deep red with a slight purple tint.

NOSE : The nose reveals succulent aromas of red and black fruits before opening with subtle spicy notes of saffron and clove.

MOUTH : The rich and ample attack reveals powerful aromas of ripe red fruits, joined in the full and creamy mid-palate by elegant fresh black fruits. The spicy notes present on the nose return on the finish with a beautiful suppleness, accompanied by delicate touches of menthol which give it a beautiful freshness.

PAIRING SUGGESTIONS

Pork filet mignon, duck breast, mild cheeses.

Serving temperature : 15 - 17°C



Château de Daignac

AOC Bordeaux Supérieur 2022



Presentation

Château de Daignac is the new vineyard offered by the merchant Jean Maury Vins de Bordeaux, in addition to Château Lamothe Castéra and Château Saint-Seurin de Léviac. The property extends over 16 hectares in Daignac, in the heart of Entre-deux-Mers, between Dordogne and Garonne. The vineyard produces approximately 30,000 bottles annually.

Information

Appellation : AOC Bordeaux Supérieur

Vintage : 2022

Grape varieties : 85% Merlot, 10% Malbec and 5% Cabernet Sauvignon

Soil type : Clay-loamy with areas of gravel

Winemaking

This red wine is made from grapes harvested at optimal aromatic maturity. The latter are crushed and scratched then put in vats. Fermentation takes place in stainless steel vats and the maturation period is 15 to 25 days depending on the vintage. The wines are aged for 12 months in vats with regular racking to provide the oxygen necessary for the tannins to develop.

Tasting

Wine with a dense, garnet color. The nose is clean and quite intense, with notes of tangy red berries and nuances of undergrowth. Mouth with sweetness on the attack, carried by silky tannins and with fresh fermented aromas.



SAS JMVB - 21 ZA du Sauveterrois
33540 SAUVETERRE DE GUYENNE
06 33 97 69 24 / 05 56 61 00 33
contact@jmbv-france.com

Château Lamothe Castéra

AOC Bordeaux Supérieur Rouge



Location

Located in Entre-Deux Mers vineyard region, 80 km away from Bordeaux, Lamothe Castéra Château is a site known since the middle of the 15th century, in Roquebrune. Nowadays, Renaud and Claire Jean manage this 75 Ha vineyard in AOC Bordeaux and Bordeaux Supérieur. The old vineyard and the association of the 3 main vines of the region, namely Merlot, Cabernet Franc and Cabernet Sauvignon, allow the making of a high quality wine.

About

Designation : AOC Bordeaux Supérieur

Grape varieties : 80% Cabernet Sauvignon / 20% Merlot

Vine ages : 30 years for 2/3 of the vines, 10 years for 1/3

Type of soil : Limestone and clay

Winemaking : Stainless steel vats

Tasting

Color : Intense rubis

Nose : Explosive, with aromas of red fruit and vanilla

Palate : Well balance, fruity, without bitterness

Ideal with red meats and all kinds of cheeses



SAS JMVB
21 ZA du Sauveterrois
33540 Sauveterre de Guyenne - FRANCE
+33633976924 / +33556610033
Mail : contact@jmvb-france.com

Château Lamothe Castéra

AOC Bordeaux Rouge



Location

Located in Entre-Deux Mers vineyard region, 80 km away from Bordeaux, Château Lamothe Castéra is a site known since the middle of the 15th century, in Roquebrune. Nowadays, Renaud and Claire Jean manage this 75 Ha vineyard in AOC Bordeaux and Bordeaux Supérieur. The old vineyard and the association of the 3 main vines of the region, namely Merlot, Cabernet Franc and Cabernet Sauvignon, allow the making of a high quality wine.

About

Designation : AOC Bordeaux Rouge

Grape varieties : 80% Cabernet Sauvignon / 20% Merlot

Vines age : 30 years for 2/3 of the vines and 10 years for 1/3

Type of soil : Limestone and clay

Winemaking : Vats

Tasting

Color : Rubis with dark red highlights

Nose : Red fruits with notes of smoked fruits

Palate : Round, with fine tannins, that melts in the mouth, leaving a fruity aftertaste

Ideal with red meats and all kinds of cheeses



Château Saint-Seurin de Léviac

AOC Bordeaux Supérieur Rouge



Location

Château Saint-Seurin de Léviac is Jean family's second vineyard. It is located in the Entre-Deux Mers wine region, 80km away from Bordeaux, and is famous for its Bastides. Château Saint-Seurin is a site known since the middle of the 15th century, in Roquebrune.

Introduction

Designation : AOC Bordeaux Supérieur

Grape varieties : 45% Merlot / 35% Cabernet Sauvignon / 20% Cabernet Franc

Vines age : 25 years old

Type of soil : Limestone-clay with Graves areas

Wine making : Vats

Tasting

Color : Ruby red with deep red highlights

Nose : Explosive, with aromas of flowers and red fruits

Mouth : Soft to the palate, then a good length with silky tannins

Ideal with red/white meats and with cheeses

To be served between 16-18°C



SAS JMVB

21 ZA du Sauveterrois 33540 Sauveterre de Guyenne
France

+33633976924 / +33556610033

ID Wechat: SASUJMVB

Mail: contact@jm vb-france.com

Château Saint-Seurin de Léviac

AOC Bordeaux Rouge



Location

Château Saint-Seurin de Léviac is the second vineyard belonging to the Jean's family. Located in Entre-Deux Mers wine region, famous for its bastides. Château Saint-Seurin de Léviac is a site known since the middle of the 15th century, in Roquebrune.

About

Designation : AOC Bordeaux Rouge

Grape varieties : 60% Cabernet Sauvignon / 40% Merlot

Vines age : 25 years old

Type of soil : Limestone-clay with Graves areas

Wine making : Vats

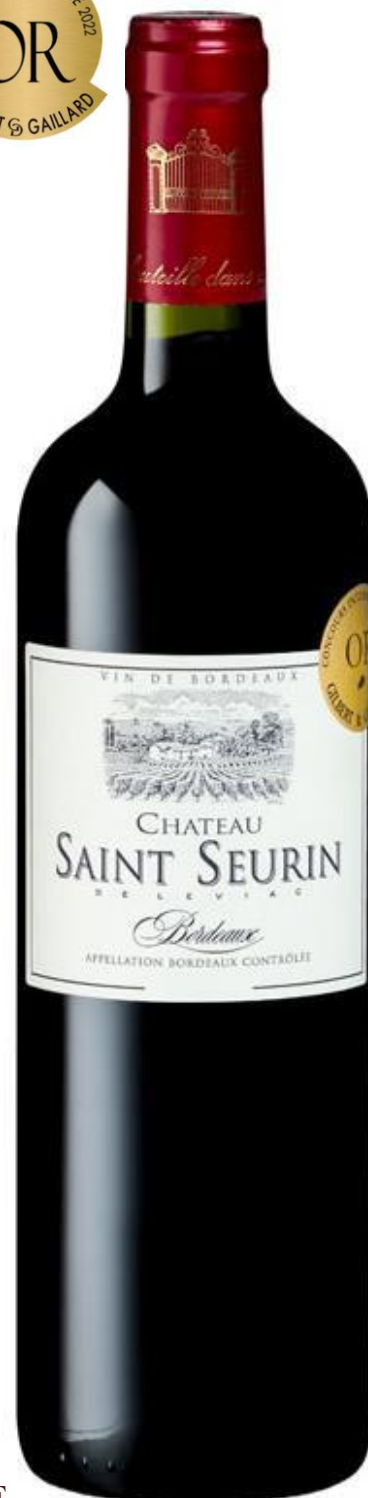
Tasting

Color : Deep red with ruby highlights

Nose : Flowers and fruits aromas

Palate : Light and pleasant with tannins presence

Ideal with red meats and cheeses



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21 ZA du Sauveterrois
33540 Sauveterre de Guyenne - FRANCE
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CHÂTEAU HAUT BALASTARD

AOC Bordeaux Supérieur Rouge



Location

Property located in the town of Sauveterre de Guyenne and Sainte Hilaire du Bois, in the heart of the Entre Deux Mers region. The 20 Ha property has belonged to the Canterranne family for 5 generations, cultivating the vines with all their know-how.

Information

Appellation : AOC Bordeaux Supérieur Rouge

Grape varieties : 60% Cabernet Sauvignon - 40% Merlot

Area : 16 ha

Soil type : Clay-limestone

Vinification : Traditional vinification is carried out with temperature control. Aging takes place in concrete vats.

Tasting

The dress has a strong ruby color. On the nose, the aromas are pleasant, on the fruit, with notes of liquorice. The palate is harmonious and the finish fresh, fruity and persistent.

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33540 SAUVETERRE DE GUYENNE – France
+33(0)633976924
+33(0)556610033
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Mail: contact@jmvb-france.com

Saint Tourelle

AOC Bordeaux Rouge 2019



Location

Saint Tourelle is a deliciously fruity wine from Bordeaux vineyards ! This wine was made with genuine care and desire to break traditional codes, resulting in a versatile wine that pairs perfectly with many different foods. Whether you're a wine connoisseur or just love a good glass of red Bordeaux, Saint Tourelle is the perfect addition to your collection.

Information

Appellation : AOC Bordeaux Rouge 2019

Grape varieties : Merlot, Cabernet Sauvignon

Age of the vines : 20 years

Soil type : Sandy and clay-limestone with areas of gravel

Vinification : In stainless steel vats with pre-fermentation maceration

Tasting

Color : Pretty ruby color with dark red reflections

Nose : Red fruits with notes of smoked fruits

Mouth : Round and fruity with freshness and a nice structure. Fairly long finish

Ideal with grilled red meat or with strong cheeses. Serve between 16 and 18°C

SAS JMVB- Lafon de Médouc

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33540 SAUVETERRE DE GUYENNE – France

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ID Wechat: SASUJMVB

Mail: contact@jm vb-france.com

Château Maine Pascaud

AOC Bordeaux Moelleux 2023



Location

Located in the Entre Deux Mers wine region 80 km from Bordeaux, a region of bastides, the Metzinger family has been exploiting this magnificent property for several generations.

Information

Appellation : AOC Bordeaux

Grape varieties : Sémillon / Sauvignon

Age of the vines : 30 years

Tasting

Color : Golden yellow

Nose : Aromas of white flowers and spices

Mouth : Ample, silky, round

Ideal for meals based on foie gras or poultry. Also to be enjoyed with blue cheeses.

SAS JMVB - 21 ZA du Sauveterrois
33540 SAUVETERRE DE GUYENNE –France
+33 (0)5 56 61 00 33
Mail : contact@jmvb-france.com

HautManève

AOC Bordeaux Supérieur

Rouge 2019



TERROIR

HautManève is a signature, a commitment, as well as a sincere and genuine approach by Philippe Archambaud and Renaud Jean, winemakers from Gironde region, towards their friends who love wine and beautiful things.



GRAPE VARIETIES

80% Merlot, 20% Cabernet Sauvignon

VINIFICATION

In stainless steel vats with pre-fermentation maceration.

TASTING

Pretty ruby color with dark red reflections. On the nose, red fruits with notes of smoked fruits. The mouth is round and fruity with freshness and a nice structure. Fairly long finish.

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HautManève

AOC Bordeaux Blanc Sec 2022

TERROIR

HautManève is a signature, a commitment, as well as a sincere approach of Philippe Archambaud and Renaud Jean, Girondin winegrowers, towards their friends who love wine and beautiful things.

GRAPE VARIETIES

100% Sauvignon Blanc

VINIFICATION

Pressing, cold stabilization 5 degrees C under Co2 48 hour then severe settling , reincorporation of the muds after filtration, then yeasting at around 14 degrees C. Slow fermentation between 16 and 18 degrees . At the end of regular FA batonnage for 1 month ,then light sulfating , racking and conservation on very fine lees until bottling

TASTING

Color : Beautiful light yellow

Nose : Fresh and powerful developed aromas of green apple and citrus with hints of tropical fruits.

Palate : To the palate , the wine is fresh , aromatic with notes of white fruits, persistent citrus and a beautiful length





Hautmanève



AOC Bordeaux Moelleux 2023

GRAPE VARIETIES

Sémillon : 90% - Roundness and density

Sauvignon Blanc : 10% - Fruit and freshness

TASTING

APPEARANCE : Shimmering yellow with amber reflections.

NOSE : The nose opens with succulent aromas of jammed mirabelle plum and lime honey, joined upon aeration by elegant notes of apricot and candied orange.

MOUTH : The round and substantial attack reveals powerful flavors of apricot and caramelized apple, evolving into a nicely full mid-palate with subtle notes of maple syrup and apricot. Delicate touches of citrus on the finish give an elegant freshness to the palate.

PAIRING SUGGESTIONS

Lemon chicken, shrimp and citrus salad or glazed citrus Vacherin. Serving temperature : 8 - 10°C



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ID WeChat : SASJMVB Mail : contact@jmvb-france.com

BEST BUY
WINE ENTHUSIAST

Jean Schieber

AOC Crémant de Bordeaux Blanc Brut



Tradition ...

Recognized on April 3, 1990, the AOC Crémant de Bordeaux comes from a long regional tradition of producing sparkling wines, dating back to the 19th century. The appellation applies to white wines and rosé wines. The vineyard benefits from a temperate and humid oceanic climate characterized by mild winters with very rare frosts, early springs, beautiful sunny summers and warm and long autumns. As for the soil, we are on a sandy clay-limestone soil.

Information

Appellation : AOC Crémant de Bordeaux

Cépages : Semillon and Cabernet franc, with a touch of Muscadelle

Type de sol : Sandy Clay-limestone

Vinification : The production method is traditional, following the Champagne method: pressing, first fermentation, bottle fermentation for the 2nd fermentation, ageing, riddling, disgorging and bottling. Jean Schieber Crémant de Bordeaux Blanc Brut is aged for at least 12 months on slats so that its aromatic and taste qualities develop.

Tasting

This crémant has light bubbles and a pale yellow color with green highlights. The palate is pleasant and rather long, very sparkling. This crémant will delight you with a multitude of dishes: your petits fours and appetizers based on fish and shellfish (oysters, sushi and sashimi, smoked salmon, seafood platters, fish or shellfish terrines, fish tartare), a white meat, poultry with cream, dry biscuits...



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33540 SAUVETERRE DE GUYENNE – France

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ID Wechat: SASJMV B

Mail: contact@jmvb-france.com

Jean Schieber

AOC Crémant de Bordeaux Rosé Brut



Tradition ...

Recognized on April 3, 1990, the AOC Crémant de Bordeaux comes from a long regional tradition of producing sparkling wines, dating back to the 19th century. The appellation applies to white wines and rosé wines. The vineyard benefits from a temperate and humid oceanic climate characterized by mild winters with very rare frosts, early springs, beautiful sunny summers and warm and long autumns. As for the soil, we are on a sandy clay-limestone soil.

Information

Appellation : AOC Crémant de Bordeaux

Cépages : Merlot and Cabernet franc

Type de sol : Sandy Clay-limestone

Vinification : The production method is traditional, following the Champagne method : pressing, first fermentation, bottle fermentation for the 2nd fermentation, ageing, riddling, disgorging and bottling. Jean Schieber Crémant de Bordeaux Rosé Brut is aged for at least 12 months on slats so that its aromatic and taste qualities develop.

Tasting

This crémant presents light bubbles and a pale pink robe. The nose is very fruity. The mouth is round and deliciously fragrant. This crémant is perfect for an aperitif or for dessert on a strawberry soup, a red fruit tart, a fruit parfait, a champagne granita...



SAS JMVB - 21 ZA du Sauveterrois
33540 SAUVETERRE DE GUYENNE - France
+33 (0)5 56 61 00 33
Mail: contact@jmvb-france.com

M de Maximilien

AOC Crémant de Bordeaux Blanc Brut



Tradition ...

Recognized on April 3, 1990, the AOC Crémant de Bordeaux comes from a long regional tradition of producing sparkling wines, dating back to the 19th century. The vineyard benefits from a temperate and humid oceanic climate characterized by mild winters with very rare frosts, early springs, beautiful sunny summers and warm and long autumns. As for the soil, we are on a sandy clay-limestone soil.

Information

Appellation : AOC Crémant de Bordeaux

Grape varieties : Semillon, Cabernet franc, Muscadelle

Soil type : Sandy Clay-limestone

Vinification : The production method is traditional : pressing, first fermentation, bottle fermentation for the 2nd fermentation, ageing, riddling, disgorging and bottling. M de Maximilien Crémant de Bordeaux Blanc Brut is aged for at least 12 months on slats.

Tasting

This crémant has light bubbles and a pale-yellow color with green highlights. The palate is pleasant and rather long, very sparkling. This crémant will delight you with a multitude of dishes : your petits fours and appetizers based on fish and shellfish (oysters, sushi and sashimi, smoked salmon, seafood platters, fish or shellfish terrines, fish tartare), a white meat, poultry with cream, dry biscuits...

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33540 SAUVETERRE DE GUYENNE – France
+33(0)633976924 / +33(0)556610033
contact@jmvb-france.com

M de Maximilien

AOC Crémant de Bordeaux Rosé Brut



Tradition ...

Recognized on April 3, 1990, the AOC Crémant de Bordeaux comes from a long regional tradition of producing sparkling wines, dating back to the 19th century. The vineyard benefits from a temperate and humid oceanic climate characterized by mild winters with very rare frosts, early springs, beautiful sunny summers and warm and long autumns. As for the soil, we are on a sandy clay-limestone soil.

Information

Appellation : AOC Crémant de Bordeaux

Grape Varieties : Merlot and Cabernet franc

Soil type : Sandy Clay-limestone

Vinification : The production method is traditional : pressing, first fermentation, bottle fermentation for the 2nd fermentation, ageing, riddling, disgorging and bottling. M de Maximilien Crémant de Bordeaux Rosé Brut is aged for at least 12 months.

Tasting

This crémant presents light bubbles and a pale pink robe. The nose is very fruity. The mouth is round and deliciously fragrant. This crémant is perfect for an aperitif or for dessert on a strawberry soup, a red fruit tart, a fruit parfait, a champagne granita...

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JEAN ARCHAMBAUD

Brut and semi-dry white, Rosé Brut



Story

Jean Archambaud is a signature, a commitment, as well as a sincere and genuine approach by Philippe Archambaud and Renaud Jean, winemakers from Gironde region, towards their friends who love wine and beautiful things.

Informations

Appellation : Sparkling wine, Charmat / closed tank method

Grape varieties :

- Brut and semi-dry white : Sémillon, Sauvignon
- Rosé Brut : Merlot, Cabernet franc

Vines age : 30 years

Soil type : Silty clay

Winemaking : We send our wines to a company specialized in the production of sparkling wines for over a century. With its fine bubbles, this bottle is noble, distinguished and elegant.

Tasting

- Brut and semi-dry white : fine bubbles that burst on the palate and very pleasant lychee notes
- Rosé Brut : fruity wine with notes of redcurrant and pleasant acidity

To drink very fresh as an aperitif throughout the year.

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+33 (0) 6 33 97 69 24 / +33 (0) 5 56 61 00 33
contact@jm vb-france.com



Chardonneret

Vin de France 100% Chardonnay



FEATURES

Grape Variety : Chardonnay

Average age of vines : 25 years

Location : Gironde

Soil type : Mainly clay-limestone

Vineyard : Sustainable viticulture, tillage, guyot pruning, grassing between the rows. Mechanical harvest.

Vinification : Fermentation temperatures are controlled in thermoregulated vats. Only indigenous yeasts are responsible for alcoholic fermentation which takes place at temperatures between 18 and 20°C. Malolactic fermentation is carried out. Aging is carried out in stainless steel vats. This wine is produced with small yields (35 to 40 hl/ha).

TASTING

Color : Clear, light gold with silver to golden reflections.

Nose : Concentrated wine with intense aromas of exotic fruits and citrus fruits mixed with scents of white flowers, vanilla and almond.

Mouth : The palate is ample, supple, balanced, with remarkable length.

SERVICE

Food and wine pairings : It will accompany the most refined dishes : frog legs, lake fish, truffle omelette or even Bresse chicken with cream.

Serving temperature : 10-12 °C

Degree of alcohol : 13% vol.

Optimal consumption : 2/3 years. Very fruity in its youth, its richness allows it to age for a few years in the bottle.



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L'Exquis

Vin De France



Description

Very elegant, fleshy wine with lots of sweetness, intended for a demanding clientele wanting a little sunshine and finesse. L'Exquis is a high-end wine, vinified as close as possible to nature.

Information

Designation : Vin de France

Grape varieties : Merlot, Malbec and Cabernet Sauvignon

Age of the vines : 15 years

Soil type : Clay-limestone and plot selection

Tasting

Color : Intense ruby color with deep purplish reflections

Nose : Lots of deliciousness, ripe black fruits, candied morello cherry, violet candy, a little spice and a resinous hint reminiscent of eucalyptus

Mouth : Beautiful attack, ample with red and black fruits reminiscent of redcurrant, blackberry, blueberry, ending on a long salivating and silky note.



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Lettre d'Amant VDF Red



DESCRIPTION

French charm... This cuvée is a tribute to what makes France abroad, namely delicacy, beauty and softness. A fresh and fruity wine with grace.

TERROIR

Great diversity, sandy-limestone, schist, clay-gravel.

GRAPE VARIETIES

45% Merlot, 30% Cabernet Franc, 25% Cabernet Sauvignon

VINIFICATION

Stainless steel tanks, thermoregulated

TASTING

Deep and translucent ruby red color with brilliant reflections. Complex nose, both floral and fruity, with notes of crisp fresh plum, black cherry, peppermint, also reminiscent of rooibos with a touch of caramel. Soft and pleasant mouth.



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+33(0)633976924
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ID WeChat: SASUJMVB
Mail: contact@jmvb-france.com

YELLOW IS FRESH !

Vin de France



Introduction : At JMBV, we like to challenge ourselves and follow the desires of our customers. The wine consumption is evolving fast with the young generation asking for outside of the box products, to consume according to their lifestyle and daily life. A product which can be a subject of communication with their friends, both physically (party with friends) and digitally (social networks). We have created Yellow is Fresh, a white wine to drink as an aperitif. And it is so good !

Place of wine production : 100% of the Vin de France that we offer to our customers come from the Bordeaux vineyards and are carefully selected. For this, we work exclusively with a limited quantity of vineyards in order to develop our brands. We taste the wines once vinified, upon arrival at our bottling structure and once bottled in order to ensure the highest possible quality for our products.

Appellation : Vin de France / allows us to keep our freedom in order to offer creative products.

Vintage : No vintage / we offer the best batches from our winegrower without limiting ourselves to the vintage effect.

Grape varieties : 100% Sauvignon Blanc

Soil type : Limestone clay.

Tasting : Linden yellow with a slight olive hue. The nose opens on citrus aromas, then goes on with airing to develop notes of broom with a touch of acacia blossom. From a fresh attack on citrus flavours, especially lemon, the nicely balanced mid-palate on predominantly box and broom notes leads into a finish lifted by a refreshing mineral touch.

Tasting temperature : We recommend tasting Yellow is Fresh between 6 and 9 degrees in order to benefit from an optimal tasting experience !

PINK IS FRESH !

Vin de France

Introduction : At JMVB, we like to challenge ourselves and follow the desires of our customers. The wine consumption is evolving fast with the young generation asking for outside of the box products, to consume according to their lifestyle and daily life. A product which can be a subject of communication with their friends, both physically (party with friends) and digitally (social networks). We have created Pink is Fresh, a rosé wine to drink as an aperitif. And it is so good !

Place of wine production : 100% of the Vin de France that we offer to our customers come from the Bordeaux vineyards and are carefully selected. For this, we work exclusively with a limited quantity of vineyards in order to develop our brands. We taste the wines once vinified, upon arrival at our bottling structure and once bottled in order to ensure the highest possible quality for our products.

Appellation : Vin de France / allows us to keep our freedom in order to offer creative products.

Vintage : No vintage / we offer the best batches from our winegrower without limiting ourselves to the vintage effect.

Grape varieties : Merlot & Cabernet Sauvignon

Soil type : Limestone clay.

Tasting : A glittering dog-rose pink. The nose opens on red fruit aromas, especially strawberry and raspberry, then goes on with airing to develop some pink grapefruit and guava notes. From a supple and full attack on pronounced strawberry flavours, the midpalate offers a delicate mixture of red fruit, such as redcurrant and cherry, and citrus fruit, especially pink grapefruit, leading into a chiselled finish lengthened by an attractive freshness.

Tasting temperature : We recommend tasting Pink is Fresh between 6 and 9 degrees in order to benefit from an optimal tasting experience !



L'AFFRANCHI

Vin de France



JMVB

Created 20 years ago by Claire and Renaud JEAN, JMVB is a wine producer and trader located in the Bordeaux region in Sauveterre-de-Guyenne.

Story

L'Affranchi is the result of a sincere and true approach of the JEAN family, Bordeaux winegrowers, towards their friends who love wine. It results from the desire to break the Bordeaux codes by offering a vintage arising from the needs and desires of consumers.

Information

Appellation : Vin de France

Vinification : Rigorous selection of our best wines

Words from the winegrowers

« We wanted to develop a range that was simple to drink and understand. Wines accessible both financially and taste-wise so that the world of wine, sometimes impressive, is welcoming to those wishing to discover it. Our Vin de France range allowed us to create the wine we wanted with complete freedom, and we are proud to offer a quality product that corresponds to our idea of wine. ».

Claire & Renaud



L'Or

Vin de France Sweet



GRAPE VARIETIES

Sémillon : 90% - Roundness and density

Sauvignon Blanc : 10% - Fruit and freshness

TASTING NOTES

COLOR : Shimmering yellow with amber reflections.

NOSE : The nose opens with succulent aromas of Mirabelle jam and linden honey, joined upon aeration by elegant notes of apricot and candied orange.

MOUTH : The round and ample attack reveals powerful flavors of apricot and caramelized apple, leading to a beautifully full mid-palate with subtle notes of maple syrup and apricot. Delicate touches of citrus on the finish bring an elegant freshness to the palate.

PAIRING SUGGESTIONS

Lemon chicken, shrimp and citrus salad or glazed citrus Vacherin.

Serving temperature: 8 - 10°C

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PLAISIR PARTAGE

Wooden Taste (Black) - VDF

Sweet Red (Blue) - VCE

Red (Red) - VCE



Information

Appellations : Vin De France, VCE

Grape varieties : Merlot - Cabernet Sauvignon

Soil type : Great diversity, sandy, limestone, schist, clay or stony gravel.

Vinification : Stainless steel tank plus aging with stave and French oak chips.

Tasting

Color : Intense and deep crimson red color with brilliant reflections

Nose : complex both floral and fruity, with toasted and smoked notes for VDF and hints of caramel for Sweet VCE

Palate : Structured and long, it displays floral, fruity or empyreumatic aromas.

It goes perfectly with traditional or spicy cuisine.

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Roi de Seine

-

Wine from the European Community

TERROIR

Great diversity; sandy, limestone, shale, clay or Gravelly

GRAPE VARIETIES

50% Tempranillo, 25% Grenache, 25% Merlot

VINIFICATION

Thermo-regulated stainless steel tanks

TASTING

Intense and deep purple red dress color with shiny highlights. Complex nose that is both floral and fruity, with notes of red fruits. Structured and long palate.

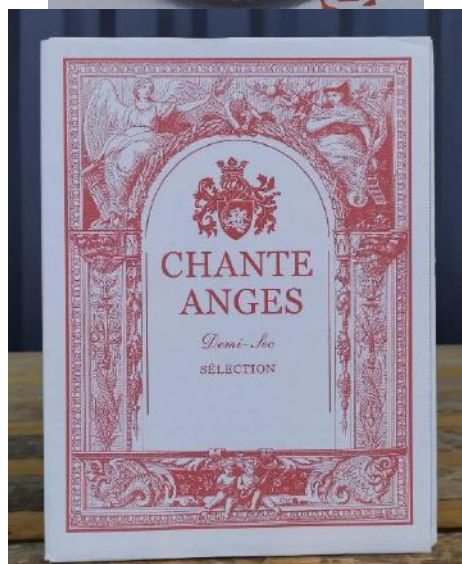


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CHANTE ANGES

Wine from the European Community



Information

Appellation : Wine from the European Community

Grape varieties : Merlot - Cabernet Sauvignon

Soil type : Great diversity, sandy, limestone, schist, clay or stony gravel.

Vinification : Stainless steel tank plus aging with stave and French oak chips.

Tasting

Color : Intense and deep crimson red color with brilliant reflections

Nose : complex both floral and fruity, with hints of caramel.

Palate : Structured and long, it displays floral and fruity aromas

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Amour de la Reine

Wine from the European Community



Informations

- **Designation** : Wine from the European Community
- **Soil type** : Great diversity; sandy, limestone, shale, clay or gravelly
- **Alcool** : 13% Vol
- **Winemaking** : Thermo-regulated stainless steel tanks
- **Premium packaging** : Conical bottle, label with hot golden foil and double-groove cardboard box printed in gold

Tasting

- **Color** : Intense and deep purple red dress with shiny highlights
- **Nose** : Complex, that is both floral and fruity, with notes of red fruits
- **Palate** : Structured and long

This wine goes perfectly with traditional
or spicy cuisine, meats and cheeses

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CHARME DE CHEVALIER



Wine from the European Community

Informations

- **Designation :** Wine from the European Community
- **Soil type :** Great diversity; sandy, limestone, shale, clay or gravelly
- **Alcool :** 13% Vol
- **Winemaking :** Thermo-regulated stainless steel tanks
- **Premium packaging :** Conical bottle, label with hot golden foil and double-groove cardboard box printed in gold

Tasting

- **Color :** Intense and deep purple red dress with shiny highlights
- **Nose :** Complex, that is both floral and fruity, with notes of red fruits
- **Palate :** Structured and long

This wine goes perfectly with traditional or spicy cuisine,
meats and cheeses



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