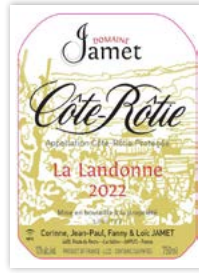


DOMAINE JEAN-PAUL JAMET / Rhône Valley



Owner / Winemaker

Corinne, Jean-Paul, Fanny and Loïc Jamet

Appellation

Côte-Rôtie

Presentation

Domaine Jamet is one of Côte-Rôtie's most iconic estates. In the 1950s, Joseph Jamet began with a small vineyard, initially interplanted with fruit trees, and only started bottling his own wine in 1976. Since his retirement in 1986, the domaine has been run by his son Jean-Paul and wife Corinne, now joined by their children Loïc and Fanny.

Today, the estate is fully devoted to grapes, with roughly 8 hectares in Côte-Rôtie spread across 19 parcels. The varied terroirs, steep terraced slopes with schist and granite soils, allow for consistently complex, expressive wines. Yields are strictly controlled, and careful vineyard practices ensure physiologically ripe grapes, producing wines that are never «green,» even in challenging vintages.

In the cellar, parcels are vinified separately, with a high proportion of whole clusters and selective oak ageing, producing Côte-Rôtie of remarkable balance, intensity, and longevity. Jamet's wines are celebrated for their aromatic precision, layered complexity, and the signature peppery, black-fruit richness that has made them among the most sought-after of the appellation.

Wines produced

CÔTE RÔTIE
CÔTE RÔTIE, CÔTE BRUNE
CÔTE RÔTIE, LA LANDONNE
CÔTES DU RHÔNE, EQUIVOQUE
CÔTES DU RHÔNE ROUGE
DOMAINE JAMET IGP COLLINES RHODANIENNES SYRAH
PLAISIRS D'HARYS VIN DE FRANCE
CONDRIEU - VERNILLON
CÔTES DU RHÔNE BLANC

Grape varieties planted

Syrah
Viognier
Marsanne
Roussane
Grenache Blanc

Size of vineyard

17 hectares.

Average age of the vines

The majority of vines are average 30 years old, but there are some aged 50 years old in Les Moutonnes and over 60 in Côte Brune.

Location

Located in Le Vallin, above Ampuis, with vineyards across the best slopes and lieux-dits of the appellation. They include many of the best lieu-dits, such as Fonjean (Fontgent), Côte Brune, Les Moutonnes and La Landonne.

Soils

Domaine Jamet's vineyards grow on sheer granite bedrock with a thin topsoil of slate, iron-rich clay, and sandy limestone, providing structure, concentration, and elegance.

Viticulture & Winemaking

Respectful of the vines and the soil, the vineyard team at Domaine Jamet works throughout the year with minimal intervention, following a philosophy of sustainable viticulture that favours careful observation and action only when needed. Monitoring the development of the vines is essential, and son Loïc is closely involved in tending the vineyards and responding to the needs of each parcel.

Jean-Paul Jamet often says that mountain viticulture commands respect. Indeed, cultivating vines on the steep, terraced slopes of the northern Rhône teaches humility in the face of a magnificent and demanding natural environment, where the combination of schist and granite soils, exposure and gradient helps give Côte-Rôtie its unique character.

In the cellar, grapes are hand-picked, lightly crushed, and never destemmed. Fermentation is carried out at controlled temperatures of 30–32°C with regular pumping over to ensure balanced extraction. After fermentation, the wine undergoes malolactic conversion in 600-litre “demi-muids” and 228-litre oak pièces. Ageing takes place in Allier oak casks, with 15–20% renewed annually. After 18 months, the wines are bottled unfiltered, preserving the purity, texture, and distinctive minerality that reflect the steep, granite-rich terroirs of Jamet’s Côte Rôtie vineyards.