



DOMAINE LES GRYPHÉES

Beaujolais Rouge Vieilles Vignes 'Cuvée Centenaire - Les Balmes'

You can't ignore the seashell fossils that crunch underfoot as you walk through the Durdilly family vineyards, as if the ocean were just over the next gentle hill. It's this unique terroir, with its mineral complexity, that sets the family's Gamay wines apart from other more rustic bottles from the region. While our history with the Durdilly family goes back at least two decades, it's exciting to see a new generation come into its own. Guillaume Durdilly is now working along side his father, Pierre, and together they are expanding their holdings in Beaujolais, seeking out older-vine, cru vineyards that have been abandoned and bringing them back to the greatness of which they are capable.

WINERY: Domaine Les Gryphées

WINEMAKERS: Pierre Durdilly (father) and Guillaume Durdilly (son)

ESTABLISHED: 1970s

REGION: FRANCE • Beaujolais • Le Bois d'Oigny

APPELLATION: Beaujolais AOC

BLEND: 100% Gamay

VINEYARDS: In local patois, a "balmes" is a slope. This steeply graded vineyard was planted 100 years ago, its vines producing a handful of bunches each vintage. Soils mix limestone, clay and the classic "pierres dorees," the mineral-rich, golden chalk that characterizes much of Beaujolais.

AGE OF VINES: 90-100+ years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks. Aged in older foudre. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red and purple flowers, cherries and red plums, light baking spice, pepper. Medium-bodied; smooth tannins.

PAIRING SUGGESTIONS: Roasted chicken or turkey; grilled pork sausages

NOTES: As of the 2020 vintage, the 'Balmes' vineyard and its vines are 100 years old. To commemorate the anniversary, the estate released a special "vieilles vignes" (old vines) label.



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