



DOMAINE LES GRYPHÉES

Beaujolais Blanc

You can't ignore the "gryphées," or seashell fossils, that crunch underfoot as you walk through Pierre Durdilly's vineyards in Le Bois d'Oingt, as if the ocean were just over the next hill. It's the region's unique terroir, with its mineral complexity, that sets the family's suave wines apart from other less refined, rustic interpretations of Gamay. In particular, their old-vine Moulin-à-Vent, the estate's signature wine, combines the elegance of cru Fleurie and the muscle of cru Morgon for a supple, balanced wine that is fruity and expressive in its youth yet will age gracefully over the years.

WINERY: Domaine Les Gryphées

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

ESTABLISHED: 1970s

REGION: FRANCE • Beaujolais • Le Bois d'Oingt

APPELLATION: Beaujolais AOC

BLEND: 100% Chardonnay

VINEYARDS: Estate vineyards are located on steep hillsides at altitude (1,050 feet and higher), with mostly chalky soils. The family plants beneficial herbs between vineyard rows to prevent erosion and combat pests.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts at low temperatures in tank. Aged in tank.

TASTING IMPRESSIONS: Aromas of white peach, lemon zest, minerals. Lacy and refined, with good lift; flavors of citrus, pear.

PAIRING SUGGESTIONS: Grilled chicken; fresh cow's cheeses; as a aperitif



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