



DOMAINE LES GRYPHÉES

Morgon

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'Oingt

APPELLATION: Morgon AOC

BLEND: 100% Gamay

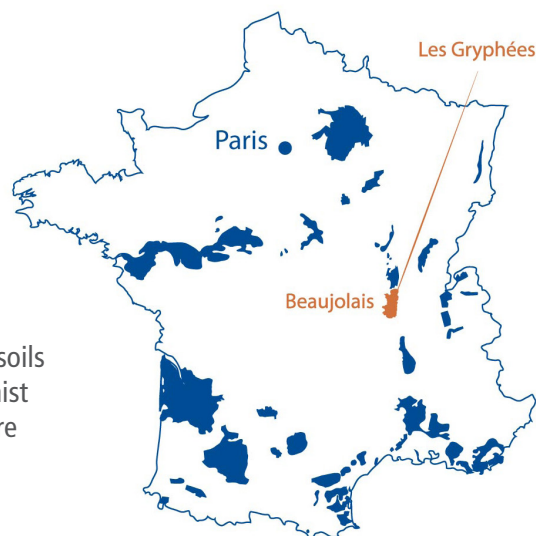
VINEYARDS: Estate vineyards sit at altitude (1,050 feet and higher) on soils that combine Beaujolais' classic rose-colored granite, some clay, and schist (slate) which is unique to Morgon, believed to give wines added structure and definition (Morgon wines are also long-lived).

AGE OF VINES: 60 years, on average

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

TASTING IMPRESSIONS: Aromas of red summer berries, red roses, purple stone fruit, baking spice, pepper. Full-bodied; moderate tannins.

PAIRING SUGGESTIONS: Roasted chicken or turkey; grilled pork sausages



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