



DOMAINE LES GRYPHÉES

Moulin-à-Vent

You can't ignore the "gryphées," or seashell fossils, that crunch underfoot as you walk through Pierre Durdilly's vineyards in Moulin-à-Vent, as if the ocean were just over the next hill. It's this unique terroir, with its mineral complexity, that sets the family's wine apart from other more rustic bottles from the region. Moulin-à-Vent combines the floral elegance of cru Fleurie and the muscle of cru Morgon for a supple, balanced and beautiful Gamay wine that is fruity and expressive in its youth yet can age gracefully over a number of 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% Gamay

VINEYARDS: Estate vineyards are located on steep hillsides at altitude (350 meters and higher); soils are a mix of Beaujolais' classic granite and clay, with lots of chalk-rich fossils (gryphées). The family plants beneficial herbs between vineyard rows to prevent erosion and combat pests.

AGE OF VINES: 20 to 50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in cement tanks. Aged in tank and large, older foudre. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Complex and savory. Aromas of wildflowers, light pepper. Flavors of small red berries, pomegranate jam, baking spices.

PAIRING SUGGESTIONS: Grilled chicken, veal; hard cheese like Comté.

