

DOMAINE LES GRYPHÉES

Beaujolais 'Cuvée Le Paquet'

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 combines the floral 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% Gamay

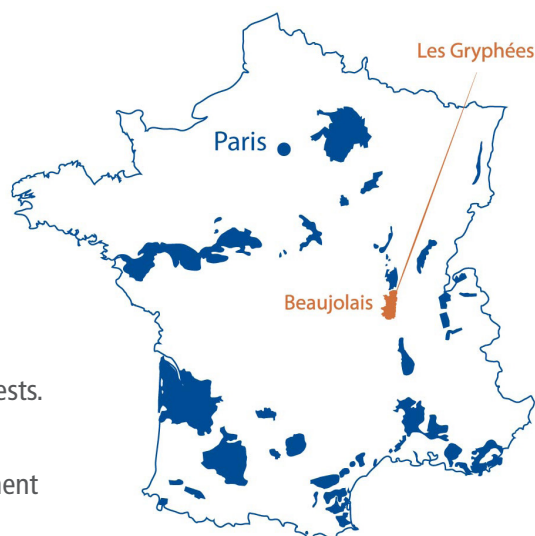
VINEYARDS: Estate vineyards are located on steep hillsides at altitude (1,050 feet and higher); 'Le Paquet' (parcel or package in French) is a selection of Gamay vines from sandy, clay-rich soils. The family plants beneficial herbs between vineyard rows to prevent erosion and combat pests.

AGE OF VINES: 50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in cement tanks. Aged in tank. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of wildflowers, red berries, light pepper. Flavors of raspberry coulis, pomegranate jam, baking spices.

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



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