

DOMAINE PAUL DURDILLY ET FILS

Bourgogne Blanc

When does a non-cru Beaujolais wine taste and age like a fine Burgundy? When it's crafted by a talented winemaker such as Paul Durdilly from Le Bois d'Oingt in southern Beaujolais. Le Bois d'Oingt's secret is that many of its vineyards have soils that are pure limestone, the same "mother rock" of the Côte d'Or. Which is why Gamay grown on Durdilly's high-altitude vineyard slopes is so refined and supple, with a complexity of flavor that will make you think Vosne, or even Chambolle—and then make you rethink everything you thought you knew about Beaujolais.

WINERY: Domaine Paul Durdilly

WINEMAKER: Paul Durdilly

ESTABLISHED: 1970s

REGION: FRANCE • Beaujolais • Le Bois d'Oingt

APPELLATION: Bourgogne AOC

BLEND: 100% Chardonnay

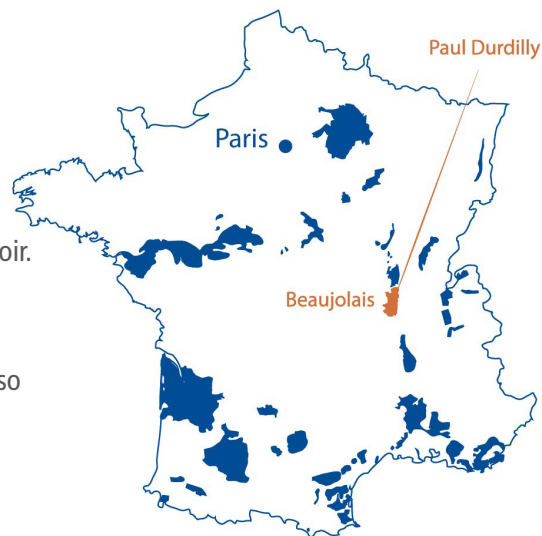
VINEYARDS: The estate cultivates some 20 different, small vineyard plots in and around the town of Bois d'Oingt, at 350 meters in altitude. Soils for estate Chardonnay plots are exclusively limestone, similar to Burgundy terroir.

AGE OF VINES: 40 to 50 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged also in tank.

TASTING IMPRESSIONS: Aromas of white flowers, crushed stones, lemon zest. Bright, tangy and delicate; flavors of white fruit and citrus.

PAIRING SUGGESTIONS: As an aperitif; with white fish or fresh oysters



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