

DOMAINE PAUL DURDILLY ET FILS

Beaujolais Rouge

'Les Grandes Coasses - La Carrière'

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. Durdilly's 'Les Grandes Coasses' is one of the more complex and balanced "basic" Beaujolais wines you can find. 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: Beaujolais AOC

BLEND: 100% Gamay

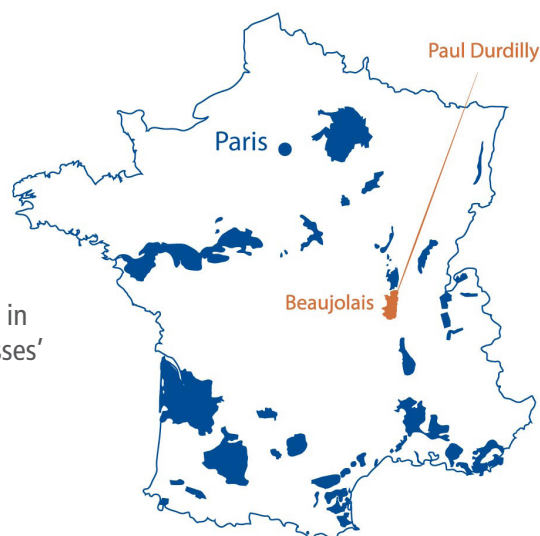
VINEYARDS: The estate cultivates some 20 different, small vineyard plots in and around the town of Bois d'Oingt, in sections called 'Les Grandes Coasses' and 'La Carrière,' at the southern tip of the appellation. Soils are a mix of granite and clay; more than half of the vineyards share a unique vein of limestone, similar to Burgundy.

AGE OF VINES: 40 to 80 years

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

TASTING IMPRESSIONS: Violet aromas, akin to Vosne-Romanée. Tannins are silky; flavors suggest red berries, red plums, light spice.

PAIRING SUGGESTIONS: Chicken or other white meat; hard cheese, such as Comté



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