



DOMAINE LES GRYPHÉES

Chénas

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: Chénas AOC

BLEND: 100% Gamay

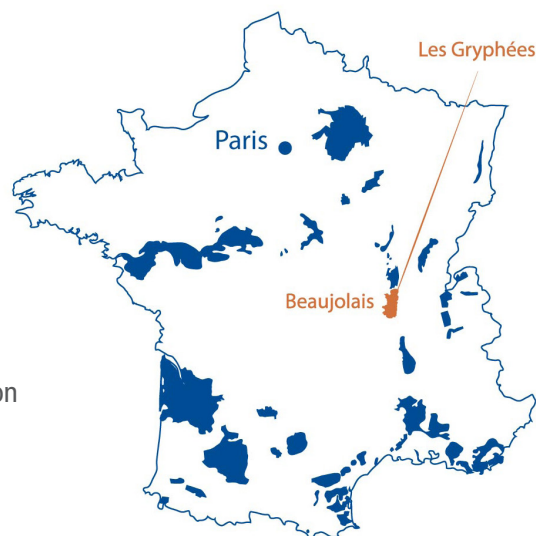
VINEYARDS: Chénas is one of Beaujolais' rarer crus, located between Julienas and Moulin-à-Vent, and is the smallest Beaujolais cru appellation in terms of land. Soils on the slopes of the Mont Remont, where estate vineyards are found, combine granite, schist and clay.

AGE OF VINES: 60 years, on average

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

TASTING IMPRESSIONS: Aromas of red summer berries, red roses, light baking spices. Full-bodied and juicy: long finish.

PAIRING SUGGESTIONS: Roasted chicken or turkey; grilled pork sausages



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