



DOMAINE LES GRYPHÉES

Julié纳斯

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: Julié纳斯 AOC

BLEND: 100% Gamay

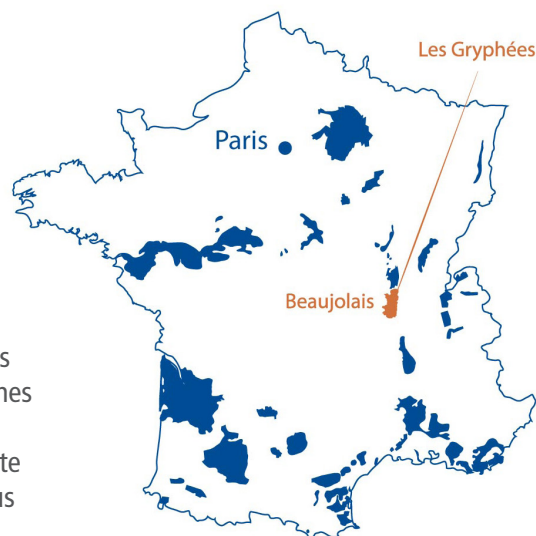
VINEYARDS: One of Beaujolais' most northerly cru appellations, Julié纳斯 is also one of the region's oldest wine regions, with a history that stretches back more than 2,000 years. (The name Julié纳斯 is derived from Julius Caesar, as vines were grown here during the Gallo-Roman period.) Estate vines are found on soils that are primarily alluvial, with local granite, plus lots of stones and schist (slate).

AGE OF VINES: 60 years, on average

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

TASTING IMPRESSIONS: Aromas of red and black summer berries, purple flowers, baking spices. Medium-bodied and juicy: balanced acidity

PAIRING SUGGESTIONS: Roasted chicken or turkey; grilled pork sausages



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