



## DOMAINE LES GRYPHÉES

### Morgon 'Montpelain'

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:** Morgon AOC

**BLEND:** 100% Gamay

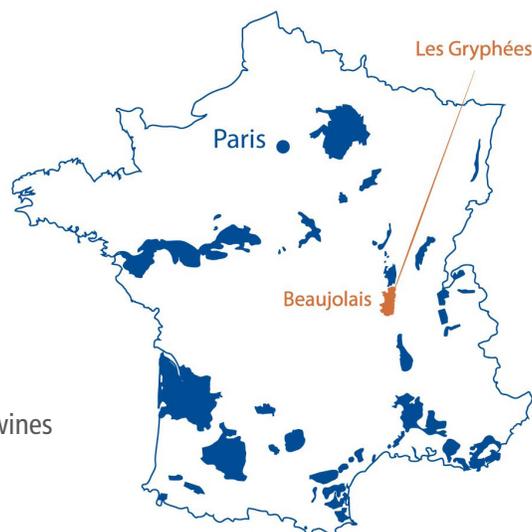
**VINEYARDS:** Estate vines from a plot called 'Montpelain,' facing south, with soils that combine Beaujolais' rose-colored granite, some clay and decomposed schist (slate) which is unique to Morgon, believed to give wines here added structure and definition.

**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks. Aged in older foudre. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of red summer berries, red roses, purple stone fruit, baking spice, pepper. Full-bodied; moderate tannins.

**PAIRING SUGGESTIONS:** Roasted chicken or turkey; grilled pork sausages



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