

DOMAINE LES GRYPHÉES

Moulin-à-Vent

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: Moulin-à-Vent AOC

BLEND: 100% Gamay

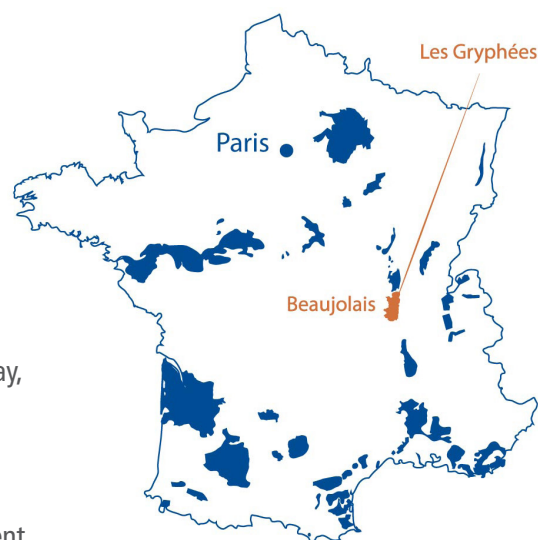
VINEYARDS: Estate vineyards are located on steep hillsides at altitude (1,050 feet and higher); soils are a mix of Beaujolais' classic granite and clay, with lots of chalk-rich fossils (gryphées). The family plants beneficial herbs between vineyard rows to prevent erosion and combat pests.

AGE OF VINES: 20 to 50 years

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

TASTING IMPRESSIONS: Complex and savory. Aromas of wildflowers, light pepper. Flavors of small red berries, pomegranate jam, baking spices.

PAIRING SUGGESTIONS: Grilled chicken, veal; hard cheese like Comté.



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