

DOMAINE LES GRYPHÉES Saint-Véran

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'Oignt

APPELLATION: Saint-Véran AOC **BLEND:** 100% Chardonnay

VINEYARDS: Vineyards in the village of Leynes, on a mostly flat plain, totalling just over one acre of land. (The village is not far from the appellation borders of Beaujolais.) Soils mix limestone and clay.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Pressed and fermented on indigenous yeasts in 1/3 older barrique and demi-muid, 2/3 stainless steel tank. Aged in both barrel and tank.

TASTING IMPRESSIONS: Aromas of citrus zest, wildflower, apple, crushed stones, light stone fruits. Medium-bodied, fresh

PAIRING SUGGESTIONS: Roasted chicken or turkey; as an aperitif

NOTES: Although the Durdilly family is based in Beaujolais, it is often common for growers to have some vines in the Mâconnais, which is physically very close. 'Les Grands Rouvres' is a working business name for the family's exploration into other terroirs.

Paris Beaujolais 1