

LES GRYPHÉES

Year Founded: 1970s

Region: Beaujolais, France

Winemaker(s): Pierre Durdilly (father) and Guillaume (son)

Fun Fact: A gryphea is a fossilized oyster. They are easily found in some of our vineyards in Bois d'Oingt, and the golden stones of our house are encrusted with them, as seen in the background of this website.

-Sustainable-

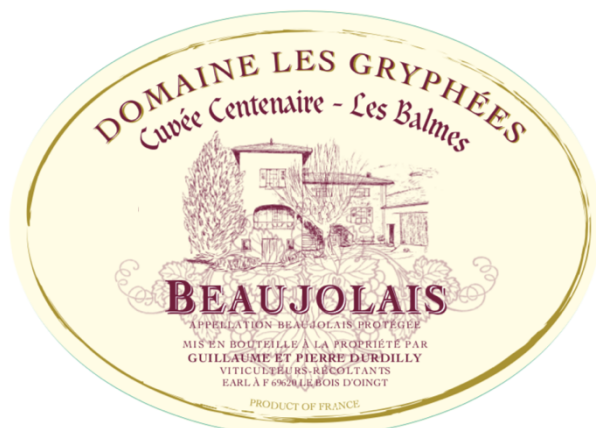
You can't ignore the "gryphées," or seashell fossils, that crunch underfoot as you walk through Pierre Durdilly's vineyards in Moulin-à-Vent, as if the ocean were just over the next gentle hill. It's this unique terroir, with its mineral complexity, that sets the family's wines apart from other more rustic bottles from the region. How this terroir is expressed in their supple, complex Moulin-à-Vent is exactly what inspired us the first time we tasted at this modest family cellar. While our history with the Durdilly family goes back at least two decades, today we welcome the family's third winemaking

generation, looking to take the estate in new, exciting directions. Guillaume, Pierre Durdilly's son, is a keen talent and an eager learner. He's also inspired his father to expand the domaine, acquiring vineyards in other Beaujolais cru villages in an attempt to help preserve the region's many outstanding older-vine vineyards (many of which have been abandoned by winemakers retiring or sadly, giving up the craft entirely). With families like the Durdillys looking to preserve the "patrimoine" of Beaujolais, the region's history and traditions are secure!



The father-son team of Pierre and Guillaume Durdilly tend their older vines sustainably, avoiding chemical inputs and adhering to organic treatments whenever necessary. Vineyards in general are found on very steep, granite-rich hillsides, the classic terroir of Beaujolais. The family likes to plant beneficial herbs between vineyard rows, to both prevent erosion and combat pests. Grapes are harvested by hand and fermented (usually with semi-carbonic maceration, a traditional practice in Beaujolais) in either cement or stainless steel tanks. Wines are often aged in either large, older foudre or tank, depending on the cru, and bottled unfiltered and unfined.

2025 Beaujolais Rouge Vieilles Vignes 'Cuvée Centenaire - Les Balmes'



To celebrate the 100-year "birthday" of 'Balmes,' a perfect vineyard slope with excellent terroir — a mix of limestone, clay and "pierres dorees," the mineral-rich, golden chalk that characterizes much of Beaujolais — the family released their perfect red with a special label, 'Cuvee Centenaire.' A full century of old vines, for a spiced and concentrated Beaujolais wine that delivers cru quality.

100% Gamay. 90-100-year-old vines. Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks. Aged in older foudre. Bottled unfiltered and unfined. Aromas of red and purple flowers, cherries and red plums, light baking spice, pepper. Medium-bodied. Smooth tannins.