

BEAUJOLAIS

Pierre DURDILLY

One of the highest quality wines at the best values! Durdilly grows his own fruit, hand-picks and uses only indigenous yeasts for fermentation. The Les Grandes Coasses is a blend of fruit from several of Durdilly's best parcels, made by carbonic maceration and aged in cement and old foudre. This cuvée is as refreshing and lip-smackingly enjoyable as Beaujolais gets!

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MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM

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