



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

BLANC DE NOIRS



GRAPE

100% pinot noir

VINYARD

The grapes are from our property situated in Volnay.

SOILS

VINTAGE 2006

Percentage of new oak used during aging : 0%

Date of bottling : August 2007

Tasting Notes: The wine smells of white spring flowers and a bit of "Les Chaumes" the grain fields near the vineyard. There are also hits of tiny red fruits; wild spring strawberries that attest to its Pinot Noir blood.

VINTAGE 2007

Percentage of new oak used during aging : 0%

Date of bottling : September 2008

Tasting Notes: The Blanc de Noirs has more precision and definition in 2007. The initial flavors are more of lemon zest followed by a rich middle palate and the ever present background of tiny red fruits.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

BOURGOGNE CHARDONNAY CUVEE PRESTIGE



GRAPE

100% Chardonnay

VINYARD

Bourgogne grapes harvested from our Domaine in Volnay, and grapes purchased from the lieu dits in Meursault, Puligny, and Savigny Les Beaune.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 20%

Date of bottling : August 2007

Notes: Our Cuvée Prestige is especially interesting this year because its core comes from Savigny les Beaune Village grapes. This is a classic 2006 with its white peaches and pears but a great freshness; the Savigny grapes were some of the most perfect we harvested in 2006.

VINTAGE 2007

Percentage of new oak used during aging : 20%

Date of bottling : September 2008

Notes: The wine has depth of fruit and a underlying power and a spiciness that one sometimes finds in Savigny Les Beaune whites, that brings it to the level of a village wine. Our Cuvée Prestige will be best late 2009-2010.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

BOURGOGNE CHARDONNAY



GRAPE

100% Chardonnay

VINYARD

Bourgogne grapes harvested from our Domaine in Volnay, and grapes purchased from the lieu dits in Meursault, Le Haute Cote de Beaune, and Savigny Les Beaune.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 15%

Date of bottling : August 2007

Notes: Our Bourgogne Chardonnay continues to come from several parcels located in Meursault, the Haute Cote and now our parcel in Volnay. Our parcel especially contributes richness with good minerality; our plowing has already made the fruit more interesting.

VINTAGE 2007

Percentage of new oak used during aging : 15%

Date of bottling : February 2009

Notes: Our parcel of Bourgogne Chardonnay contributes more and more to this cuvee as we plow our vines forcing the roots deeper. The 2007 is a balance of richness, acidity and minerality; pure Cote de Beaune Chardonnay. This wine will gain complexity over the next 3-5 years



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

BOURGOGNE PINOT NOIR Cuvée Les Deux Papis



GRAPE

100% pinot noir

VINYARD

The grapes are from our property situated in Volnay. The cuvee is complimented with grapes that we buy from pommard and Savigny les Beaune.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 25%

Date of bottling : August 2007

Notes: Our first full year tending to our vines produced a very concentrated Pinot. Our yields were low due to our pruning and the harvest. The wine is rich, deep in color and an intense Pinot. Our vines genetics show in this wine; here is a "Petite Volnay" reflecting its vineyards.

VINTAGE 2007

Percentage of new oak used during aging : 20%

Date of bottling : September 2008

Notes: This was our second full year tending to our vines which produced yields close to the ideal as our vines have begun to appreciate our program of plowing and no herbicides or pesticides. Our pinot is smooth, with the vintage's pure red fruits but it has enough tannin to last 3-5 years.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CHAMBOLLE MUSIGNY



GRAPE

100% Pinot Noir

VINYARD

Grapes harvested from the AOC village lieu dits of « Les Barottes », and « Aux Echanges. »

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 25%

Date of bottling : August 2007

Notes: This wine was delightful to drink from the moment it was put into bottle. Perfumed with dense black cherry fruit; yummy. Give it 3-4 years and you will have the Chambolle that we all love so much.

VINTAGE 2007

Percentage of new oak used during aging : 30%

Date of bottling : February 2009

Notes: The malolactic fermentations started and finished later than other 2007s and thus with its longer élevage our Chambolle has gained great complexity and depth without losing its Chambolle perfume and silk. It is simply a beautiful wine. It will be best in 2010-2015.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CHAMBOLLE MUSIGNY 1^{er} Cru Les Charmes



GRAPE

100% Pinot Noir

VINYARD

Grapes harvested from the Chambolle-Musigny 1^{er} Cru vineyard « Les Charmes ».

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 66%

Date of bottling : January 2008

Notes: From the beginning the Charmes has been rich, silky and a joy to taste. It will last 3-5-7 years in bottle but in all frankness I suspect it will be drunk quickly; it is simply too good now to wait. As in 2005 it has Chambolle's perfume, richness and elegant power.

VINTAGE 2007

Percentage of new oak used during aging : 66%

Date of bottling : February 2009

Notes: Purity, perfume, complexity and silk. The strawberries and raspberries seem to jump from the glass and then effortlessly glide down your throat. My favourite wine word comes to mind; yummy. It will be delicious from 2010-2016.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CHASSAGNE-MONTRACHET 1^{er} Cru Clos St. Jean



GRAPE

100% Chardonnay

VINYARD

Purchased grapes from the 1er cru parcel in the village Chassagne-Montrachet.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 30%

Date of bottling : January 2008

Notes: The theme of 2006 shows clearly in Clos St. Jean with its aromatics, richness but light touch. The St. Jean has its normal friendliness but will last easily 5 years.

VINTAGE 2007

Percentage of new oak used during aging : 20%

Date of bottling : February 2009

Notes: The Clos St Jean is as typical as we know it in 2007; rich lemon creaminess is its theme (I am convinced it is in its DNA). It always tastes great young and then holds steady for 5-7 years. It should begin to show well in 2010.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CHASSAGNE-MONTRACHET



GRAPE

100% Chardonnay

VINYARD

Purchased grapes from the village lieu dits in Chassagne-Montrachet from the parcels Blanchots Dessous and Les Essarts.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 30%

Date of bottling : January 2008

Notes: As in years past our Chassagne village comes from two parcels of 65/35 year old vines (below Criots and Champs Gains). There is a wonderful exuberance and floral quality this year as well as its inherent power.

VINTAGE 2007

Percentage of new oak used during aging : 30%

Date of bottling : February 2009

Notes: As in years past our Chassagne village comes from two parcels of 65/35 year old vines. The 2007 is especially powerful; it needed more elevage and for the first time in several years we are bottling this winter. It will be best in about 3 years.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CHASSAGNE-MONTRACHET 1^{er} Cru La Maltroie



GRAPE

100% Chardonnay

VINYARD

Purchased grapes from the 1er cru parcel in the village Chassagne-Montrachet.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 25%

Date of bottling : January 2008

Notes: La Maltroie is concentrated, reserved but with 06's exuberant nose. Maltroie's mineral quality (due to iron ore stones in the soil) makes the wine tight and elegant like a suspension bridge cable.

VINTAGE 2007

Percentage of new oak used during aging : 25%

Date of bottling : February 2009

Notes: As Clos St Jean is typically open and inviting La Maltroie is concentrated, reserved and is a long distance runner. La Maltroie takes a good 3-5 years to show its stuff due to the iron ore in the soil that gives the tension we love. It will be best in 2011-2015.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CLOS VOUGEOT



GRAPE

100% Pinot Noir

VINYARD

Grapes harvested from the Grand Cru vineyard Clos Vougeot.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 60%

Date of bottling : January 2008

Notes: I love/hate the word fruity because it means so many things to so many different people. Our Clos Vougeot because 2/3 of the wine comes from the top of the hill always has an elegant red fruit sense akin to Chambolle-Musigny with the texture of Echezeaux and Grands Echezeaux. As usual 3 barrels from the top of the hill next to the wall and 2 barrels from the middle center, 4/5 very old vines. This will begin to show well in about 5 years.

VINTAGE 2007

Percentage of new oak used during aging : 50%

Date of bottling : February 2009

Notes: Our Clos possesses all the elements of our other reds but has an additional brooding dimension that lifts all the elements to a higher level. There is a black fruit element and anise/licorice spice this year. It will last 7-10 years.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CORTON CHARLEMAGNE



GRAPE

100% Chardonnay

VINYARD

Mout (pressed juice) purchased from the Grand Cru lieu dit "En Charlemagne in the village of Aloxe Corton.

SOILS

Limestone

VINTAGE 2006

Percentage of new oak used during aging : 50%

Date of bottling : January 2008

Notes: The Corton Charlemagne is as powerful as ever in 2006. In ripe years the hillside of Charlemagne helps enormously with its drainage and exposure. The 06 is very powerful and on reserve; give it 5 years.

VINTAGE 2007

Percentage of new oak used during aging : 50%

Date of bottling : February 2009

Notes: Our Corton Charlemagne arrives at the end of the harvest so that we have good ripeness. Its power is always there however, it is simply a question that the vintage decides when it wants to show it all off. The 2007's purity and linear nature is classic; it will need at least 5-7 years to open.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

FIXIN



GRAPE

100% Chardonnay

VINYARD

Grapes purchased and harvested by our team from the AOC Village lieu dit in Fixin.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 40%

Date of bottling : August 2007

Notes: The grapes were rich yellow; like a golden cake and the wine reflects the grapes depth. What is fascinating is that even with its richness there is a strong backbone that supports all of the wines body. The Fixin is always better after some time in bottle; we always underestimate its overall strength.

VINTAGE 2007

Percentage of new oak used during aging : 38%

Date of bottling : September 2008

Notes: We always pick this parcel late. The wine resembles more of its predecessors than the 2006 because you sense lovely aromas of ripe pear (from the pear tree in the vineyard.) Interestingly the 2007 has an unusual "gras" or fat on the mid palate for a 2007. Give this wine some time it will be at its best in late 2009-2010.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

MEURSAULT CLOS DU CROMIN



GRAPE

100% Chardonnay

VINYARD

Mout (pressed juice) purchased from the village of Meursault.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 33%

Date of bottling : August 2007

Notes: This is our 6th year making Cromin and now I have to change my story; the vines are now past 70 years old. These magnificent "sélection massale" vines are not the uniform producing cloned variety but are twisted, beautiful and produce small tiny berries. There are also a few Muscat or "Muscat Chardonnay" plants intermingled that give the wine its exotic nose.

VINTAGE 2007

Percentage of new oak used during aging : 33%

Date of bottling : September 2008

Notes: As usual the Cromin came in at a good natural ripeness and acidity and its fermenting was easy. However, this is always the most difficult wine during its elevage but we "ignore" it and it always straightens itself out after malo. Rich, with good acidity and real class. It will start showing well towards the end of 2009.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

Puligny-Montrachet



GRAPE

100% Chardonnay

VINYARD

Purchased grapes from the dit Clos du Vieux Chateau in the heart of Puligny-Montrachet.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 20%

Date of bottling : August 2007

Notes: In 2006 we found an additional old vine parcel of 5 barrels for a total of 10 pieces that made one of our best and most complex whites in 2006. The two parcels seem to complement one another and the sum was truly much better than either one alone. A mineral rich wine with classic Puligny lemon/lime and a razor focus.

VINTAGE 2007

Percentage of new oak used during aging : 20%

Date of bottling : September 2008

Notes: In 2007 we pushed back the date of picking 10 days and gained 1.5 degrees in sugar; the key to our Puligny being powerful with a great balance of fruit and natural acidity along with the citrus elements of classic Puligny. It will be best in 2010-2013.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

SAVIGNY LES BEAUNE Vieilles Vignes



GRAPE

100% Pinot Noir

VINYARD

Grapes harvested from the AOC village Lieu dit of "Les Saucours."

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 25%

Date of bottling : January 2008

Notes: In 2006 the grapes were even better than in 2005, in fact they were the best Pinot grapes we brought in. Everyone wants Pinot and here it is in its perfect Burgundian form. Elegant, ripe, pure, with black fruits dominate.

VINTAGE 2007

Percentage of new oak used during aging : 30%

Date of bottling : September 2008

Notes: Our Savigny from +50 year old vines displays a wonderful texture, purity and "sappiness" in 2007 that will please everyone. One of the keys in 2007 was not to extract too much. We wanted to extract the bright red fruits that were present in the grapes. The wine will be best from 2010-2015.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

St. AUBIN 1^{er} Cru Les Murgers des Dents de Chien



GRAPE

100% Chardonnay

VINYARD

Purchased grapes and harvested by our team from the St Aubin 1er Cru vineyard Les Murgers des Dents de Chien.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 33%

Date of bottling : January 2008

Notes: When the season is challenging the best vineyards come through. Les Dents de Chien, with its rocky soil drains and thus our grapes were ripe, rich but not “sur mature.” The sunshine of the vineyard is evident in this rich year.

VINTAGE 2007

Percentage of new oak used during aging : 30%

Date of bottling : September 2008

Notes: As I wrote last year the key to the whites in 2007 was picking as late as possible. With Les Dents de Chien, and its rocky soil that drains well and radiates heat, we harvested lovely concentrated grapes albeit at lower quantities (-20%). Thus our grapes were ripe with the wonderful hot rock stoniness you get from this parcel. It will be best in 2010.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

VOLNAY 1^{er} Cru Les Santenots



GRAPE

100% Pinot Noir

VINYARD

Grapes harvested from the commune of Meursault.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 40%

Date of bottling : January 2008

Notes: Our Santenots is a classic Volnay with its silky elegance coupled with the rich fruit of 06 and refined tannins. I suspect the Santenots will close up a bit after bottling and reopen in 18-24 months. It has real class in 2006 and needs a bit of time.

VINTAGE 2007

Percentage of new oak used during aging : 25%

Date of bottling : February 2009

Notes: The Santenots in 2007 has wonderful black fruit quality. The tannins are velvety and the wine has an understated power that causes the fruits to reappear on the palate much later. This wine will be best from 2010-2015.



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

VOSNE ROMANEE VIEILLES VIGNES



GRAPE

100% pinot noir

VINYARD

Grapes harvested from the AOC village lieu dits of "Aude-
dessus de la Riviere" and "Vigneux".

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 25%

Date of bottling : January 2008

Notes: What is it with this parcel? Why does it and Vosne always exhibit a spicy cinnamon character? The Vosne is similar to 2005 but it shows, as do most of the 2006's, a delightful fat middle. It has gained body and structure with its élevage and as the Santenots will need some time or a good aeration to really open up.

VINTAGE 2007

Percentage of new oak used during aging : 30%

Date of bottling : February 2009

Notes: From the beginning we thought this would be a terrific wine but it has far exceeded our expectations. Vosne was perhaps one of the "sweet spots" in 2007 and this is about as classic a Vosne as you can find. Spicy, rich, concentrated and explosive. It will easily last 10 years.