

2009	➔ Bourgogne – Les Deux Papies	red	87
2009	Chambertin Grand Cru	red	(92-94)
2009	➔ Chambolle-Musigny	red	(89-91)
2009	➔ Chambolle-Musigny “Charmes” 1er	red	(90-93)
2009	➔ Chorey-lès-Beaune	red	89
2009	Clos de Vougeot Grand Cru	red	(91-93)
2009	Echézeaux Grand Cru	red	(91-94)
2009	Savigny-lès-Beaune – Vieilles Vignes	red	(87-90)
2009	Vosne-Romanée – Vieilles Vignes	red	(88-91)

Alex Gambal described 2009 as “one of those really rare years where all kinds of fruit were uniformly ripe at the same time. This was true for cherries, tomatoes, pumpkins, peaches and apricots. Mother Nature sometimes gives you perfect fruit and it was the same with our grapes. We began picking on the 10th of September and the fruit that we harvested is the most beautiful that I have ever seen. There were almost no sorting losses and potential alcohols were in the 12.5 to 13.5% range, which is completely acceptable. Yields were normal in white and a bit higher in red. Interestingly, the skins in 2009 were riper than those of 2005 but the seeds were riper in 2005. Another aspect that I found remarkable was that the grapes tasted like grape bubble gum, which I have never seen before either. Normally when you chew the grapes, there is a burst of flavor and then it’s quickly finished. But in 2009 when you did that, the flavors lasted and lasted. During the vinification, the colors came easily but the trick was not to over extract as the skins were loaded with tannins due to their thickness. As such, we did not push the extraction too much and didn’t beat up the skins. The total cuvaison was between 28 and 30 days, which is slightly shorter than what I used in 2005. Another aspect that surprised me somewhat is how much weight the wines put on during their *élevage* as they were already well concentrated. Analytically, the tannins in ’09 resemble those of 1990, which can only be a positive sign. Overall, it’s hard to see how the ’09s can be anything but hugely popular as they offer much to admire and without the youthful austerity of their ’05 counterparts.” I have to agree with Gambal that his ’09s should attract plenty of attention as these are the best reds from him that I have tasted since 1996. In other news Gambal and a group of investors have succeeded in acquiring parcels in Bâtard-Montrachet (on the Chassagne side), the gifted Puligny *villages* of Enseignères and a bit of Chassagne villages; there will be more details in Issue 43 but this is obviously very promising. (Ruby Wines, www.rubywines.com, Boston, MA, Grapevine Distributors, www.grapevinedistributors.com, NC & SC, Southern Wines & Spirits, www.southernwine.com, FL, Lemma Wine Co., 503/231.4033, OR and Wine House, www.winesf.com, San Francisco, CA; O.W. Loeb, www.owloeb.com, and New Generation Wines, www.newgenerationwines.com, both UK).

2009 Bourgogne – Les Deux Papies: (from Pommard and Volnay fruit). A notably ripe and quite earthy red and dark pinot fruit suffused nose introduces rich, round and supple middle weight flavors that possess a hint of austerity on the mouth coating and lingering finish. This delivers *villages* level quality and would be a great choice for a house red as it could be drunk now or held for a few years first to soften further. 87/2013+

2009 Chorey-lès-Beaune: This is prettier still with ultra-pure and very fresh red pinot fruit that complements well the supple, vibrant and equally fresh flavors that are shaped by unusually fine tannins for what this is as well as very solid length. This is a beautiful Chorey and worthy of consideration as well. 89/2013+

2009 Savigny-lès-Beaune – Vieilles Vignes: This is also pretty but noticeably earthier with plenty of Savigny-style earth on the appealingly fresh red berry fruit nose. The rich and nicely detailed flavors possess good detail and a bit more structure on the persistent finish. (87-90)/2014+

2009 Chambolle-Musigny: (vinified with ~20% whole clusters). A spicy, ripe and noticeably floral component is present on the red and blue pinot fruit aromas that precede the rich, elegant and admirably pure medium-bodied flavors that possess really lovely detail on the mineral-inflected finish. This displays excellent complexity for a *villages* level wine as well fine balance and length. (89-91)/2016+

2009 Vosne-Romanée – Vieilles Vignes: A lightly spiced and exuberant nose of red currant, plum and blue berries is trimmed in a subtle earthiness that can also be found on the rich, cool and admirably pure flavors that possess good mid-palate concentration and solid complexity on the balanced and persistent finish. This too is a lovely *villages* if not quite as fine as the Chambolle. (88-91)/2016+

2009 Chambolle-Musigny “Charmes”: This offers a substantial step up in aromatic refinement and elegance with a very pretty and very Chambolle nose of achingly beautiful red berries and wet stone notes. The clean, precise, detailed and energetic medium-bodied flavors possess a lovely sense of underlying tension on the ripe youthfully austere finish. An excellent Charmes and worth considering. (90-93)/2017+

2009 Clos de Vougeot: Reserved yet elegant and airy aromas of spice, red and blue pinot fruit plus bass notes of warm earth give way to powerful and well-muscled flavors that display excellent mid-palate density and only mild austerity on the palate staining finish. Despite the power, this is less robust than one might expect from such a young Clos de Vougeot though it should be capable of 12 to 15 years of improvement. (91-93)/2021+

2009 Echézeaux: Relatively heavy reduction knocks down the nose though the rich, full-bodied and serious flavors possess good verve, volume and phenolic maturity as well as impressive breadth and depth on the extract-rich finish. Based on the apparent quality of the underlying material, this should be excellent in time. (91-94)/2021+

2009 Chambertin: This is also troubled by enough reduction to render the nose unreadable. There is however good vibrancy to the rich, serious and big-bodied flavors that possess ample power and weight before culminating in a mineral-driven and explosive finish that delivers outstanding length. This too should be capable of rewarding long-term cellaring, indeed patience will be a necessity. (92-94)/2024+