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Robert M. Parker, Jr.'s

The WINE ADVOCATE®

The Independent Consumer's Bimonthly Guide to Fine Wine

MAISON ALEX GAMBAL (BEAUNE)

2003	BOURGOGNE PINOT NOIR CUVÉE LES DEUX PAPIS	(\$21.00)	RED	88
2003	CHAMBOLLE-MUSIGNY LES CHARMES VIEILLES VIGNES	(\$65.00)	RED	89
2003	CHASSAGNE-MONTRACHET	(\$40.00)	WHITE	88
2003	CHASSAGNE-MONTRACHET CLOS ST.-JEAN	(\$50.00)	WHITE	(89-90)
2003	CLOS VOUGEOT	(\$100.00)	RED	91+
2003	MEURSAULT CLOS DU CROMIN	(\$40.00)	WHITE	89
2003	SAINT AUBIN MURGER DES DENTS DE CHIENS	(\$35.00)	WHITE	90

Alex Gambal acidified his whites 125 grams per barrel but did not adjust the reds, believing their fruit and tannin were all they needed for backbone. The lees of the whites were never stirred and almost all the wines were bottled earlier than usual, in July, "because the winter of 2003-2004 never got cold so they continued to evolve. I wanted to preserve the delicious fruit."

Produced from 65-year old vines, the **2003 Meursault Clos du Cromin** (white) displays a gorgeous nose that brings to mind a hypothetical blend of Muscat and Pinot Gris from Alsace. Orange blossoms, hints of tangerines, apricots, and white peaches can be found in its extroverted aromatics. Light to medium-bodied and suave, this is a softly-textured wine

with excellent purity and length. Drink it over the next 5 years. Produced from a parcel of vines located in the Blanchots-Dessous, just below Criots-Bâtard-Montrachet, that was harvested on August 29th, the **2003 Chassagne-Montrachet** (white) displays aromas of stones and earth. This medium-bodied, silky-textured, fresh effort is harmonious, filled with earth, pears, as well as intense minerals, and has a seamless finish. Drink it over the next 4 years. Spiced minerals and creamed pears burst from the glass of the **2003 Saint Aubin Murger des Dents de Chiens** (white). Rich and fleshy, this velvety-textured, medium-bodied wine explodes on the palate with layers of liquified minerals, sap, and syrupy stones. Hugely

spicy, it sports a long, flavorful, angle-free finish. Drink it over the next 5-6 years. The toasted mineral-scented **2003 Chassagne-Montrachet Clos St.-Jean** (white) reveals a flavor profile composed of white fruit paste, toasted bread, and salt. Lush, supple, and medium-bodied, it reveals a long finish with notes of sweet oak spices. Projected maturity: now-2011.

Produced from vines located in the communes of Pommard and Volnay, the **2003 Bourgogne Pinot Noir Cuvée Les Deux Papis** (red) is medium to dark-ruby-colored. Its fresh, spicy black cherry aromas lead to a medium-bodied personality redolent with dense layers of dark fruits and a compote of red cherries. This well-structured wine should be drunk over the next 4-5 years. Incidentally, Gambal has begun bottling this wine (as well as a few others) with screw-caps for those importers who request them. Therefore, subscribers in the United Kingdom will be assured of not having any corked Bourgogne Pinot Noir! Cassis, violets, roses, chocolate, and black cherries can be found in the nose of the **2003 Chambolle-Musigny**

Les Charmes Vieilles Vignes (red). A thick, dense, medium-bodied wine, it reveals a chunky, structured character packed with fresh red and black fruits. Its finish reveals some firm tannin that will require a modicum of patience. Projected maturity: 2008-2015. Sadly, there are only 25 cases of the outstanding **2003 Clos Vougeot** (red). Boisterous aromas of roasted spices, black fruits, and toasted oak burst from the glass of this medium to full-bodied wine. Chunky, dense, and thickly-textured, it boasts copious quantities of Damson plums, black cherries, blackberries, licorice, and tar. Its massive tannin is ripe, profuse, and in need of time. Projected maturity: 2010-2018. **Other recommended wines: 2003 Bourgogne Chardonnay (87 - \$20), 2003 Bourgogne Chardonnay Prestige (86 - \$25), 2003 Chassagne-Montrachet Maltroie (white - 87 - \$50), 2003 Fixin (white - 87 - \$26).** Importers include: Southern Wine and Spirits in NY, CO, and FL; The Wine Warehouse in CA; tel. (323) 724-1700; Lemma Wine Company in OR; tel. (503)231-4033; Ruby Wine Company in MA; tel. (508)-588-7001