



## **2007 Alex Gambal Bourgogne Pinot Noir Cuvee les Deux Papis**

A Pinot Noir Dry Red Table wine from Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: 87

Drink -

Cost: \$28

The Gambal 2007 Bourgogne Cuvee Les Deux Papis displays bright, sappy, sweetly-juicy strawberry and red raspberry with just a hint of tannin and of smoky, tea-like and herbal suggestions, and finishes with genuine invigoration. It should be enjoyed over the next couple of years. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## **2008 Alex Gambal Bourgogne Pinot Noir Cuvee les Deux Papis**

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Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: 87

Drink 2010 - 2013

Cost: \$25

The usual Volnay Santenots at this address was unfortunately completely lost to the July hail. Gambal's generic 2008 Bourgogne Cuvee Les Deux Papis – diminished in volume though not quality by a 15% loss to hail – acquires more sense of richness from nut oils than red or black fruits, but strikes a satisfying balance between brightness and a subtly soothing texture. Low-tone suggestions of meat stock add to the interest and inevitable versatility of this Pinot ideal for drinking over the next 2-3 years. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## 2008 Alex Gambal Clos Vougeot

A Pinot Noir Dry Red Table wine from Clos de Vougeot , Vougeot, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: (91-92)

Drink 2010 - 2022

Cost: \$150

From three barrels reflecting parcels on the top and in the middle of this famous enclave (purchased as juice, although beginning in 2009, Gambal will get some grapes) his 2008 Clos Vougeot displays intriguingly woodsy and red berry aromas, a fine sense of bright red raspberry, and vivacity and lift such as one notices in many of this vintage's exemplars of this cru. A subtle sense of creaminess; roasted meat and marrow; and mossy, peaty hints of forest floor all convey underlying richness. This culminates in a resonant interplay of fruit and brown spices with stony, saline minerality that tugs at the salivary glands, easily inviting the next sip. It should be well worth following for at least a dozen years. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## 2008 Alex Gambal Vosne Romanee Vieilles Vignes

A Pinot Noir Dry Red Table wine from , Vosne Romanee, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: (87-88+)

Drink -

Cost: \$55

Vague meatiness, toasted nuts, and intriguing hints of decadent flowers inform a Gambal 2008 Vosne Romanee Vieilles Vignes that is a bit diffuse but still offers both a sense of fresh fruit vivacity, savory salinity, and caressing texture. Hopefully the short term will bring greater focus, and in the meantime I would not speculate on this wine's aging potential. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

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## 2007 Alex Gambal Clos Vougeot

A Pinot Noir Dry Red Table wine from Clos de Vougeot , Vougeot, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: 89

Drink 2010 - 2016

Cost: \$111-\$148

A faintly acrid note along with scents of dark cherry and game in the nose of Gambal's 2007 Clos Vougeot lead to a texturally rich and pliable palate whose low-toned chocolate and roasted game notes complement ripe cherry. Despite its richness in flavor, this is relatively light in frame; finishes with lift and juicy satisfaction; and strikes me as best-suited for enjoying over the next 4-6 years. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## 2008 Alex Gambal Chambertin Grand Cru

A Pinot Noir Dry Red Table wine from Chambertin , Gevrey Chambertin, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: (88-89+)

Drink -

Cost: \$190

There are two barrels of Gambal 2008 Chambertin, which smells site-typically of dark cherry, licorice, and brown spices. Chalk and salt, along with concentrated beef stock, underlie the fruit on a firm palate, finishing with a touch of heat and woodiness as well as cherry pit bitterness. That said, there is a lot to like here. "This has continued to put on weight, color, and body in the course of its élevage," reports Gambal, who has high hopes of further enhancement prior to bottling. I would not be surprised to see this demonstrate a decade or more of aging potential. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about élevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## 2007 Alex Gambal Vosne Romanee Vieilles Vignes

A Pinot Noir Dry Red Table wine from , Vosne Romanee, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: 89

Drink -

Cost: \$41-\$55

High-toned kirsch, almond extract, and walnut oil, along with iris-like perfume flatter the nose in Gambal's 2007 Chambolle-Musigny, which comes to the palate uncannily combining subtle creaminess of texture with bright fresh fruit, and admirably transparent to nuances of nutmeg, cocoa powder, floral perfume, salt, and chalk. This is a terrific example of what 2007 can be: as fresh and fruit-filled more than a year after bottling as it was early on in cask; forward and winsome, yet a fine example of the virtues that only Pinot Noir from its appellation can give! "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about élevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## 2008 Alex Gambal Chambolle Musigny

A Pinot Noir Dry Red Table wine from , Chambolle Musigny, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: (88-89)

Drink 2010 - 2018

Cost: \$52

Gambal's 2008 Chambolle-Musigny – the last of its vintage in his cellars to finish its malo – is more winsome than the wines that preceded it in this year's line-up, with vanilla-kissed ripe, lightly-cooked cherry, heliotrope and lily perfume, as well as clean, underlying meatiness. While forwardly fruity and incipiently creamy in texture, it betrays a faint memory of its malic acid (enhanced by residual CO<sub>2</sub>) in the form of a slight catch in the throat. Still, there's nothing wrong with its sense of invigoration per se; there is a lovely saline savor here, too; and one could be forgiven for enjoying the wine now, anticipating that it should also keep well for 6-8 years, with its finish perhaps gaining polish. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## 2008 Alex Gambal Chambolle Musigny Charmes

A Pinot Noir Dry Red Table wine from Les Charmes , Chambolle Musigny, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: (87-88+)

Drink 2010 - 2018

Cost: \$78

As usual, based on purchased wine (but due to be delivered as grapes beginning with the 2010 vintage) Gambal's 2008 Chambolle-Musigny Les Charmes displays a faintly fecal note to accompany its ripe plum and cherry. Hints of brown spice and musky peony and daffodil floral perfume add interest inner-mouth, and the overall impression here is soft, not especially bright, though possessed of satisfying juiciness. The nose should shape up with further airing before bottling, and while it looks to be designed to appeal soon after bottling, it might well be worth following for 6-8 years. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## **2008 Alex Gambal Savigny les Beaune Vieilles Vignes**

A Pinot Noir Dry Red Table wine from , Savigny les Beaune, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: (88-89)

Drink 2010 - 2018

Cost: \$30

Gambal's 2008 Savigny-les-Beaune Vieilles Vignes – which did not finish its malo until late autumn – is deeply carnal through and through. Toasted pecan and tobacco add to its roast meat scents and flavors, and it finishes with invigorating salinity and juicy, subtly tart berry persistence complementing its impressive low tones. This fine value should prove highly satisfying for at least 6-8 years. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers

## **2007 Alex Gambal Chambolle Musigny**

A Pinot Noir Dry Red Table wine from , Chambolle Musigny, Cote de Nuits, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #189 (Jun 2010)

Rating: 90

Drink 2010 - 2015

Cost: \$38-\$59

The Gambal 2007 Vosne Romanee Vieilles Vignes smells of ripe cherry, purple plum, moss, and game; is fruit-filled but tinged with forest floor notes; possesses fine-grained, well-integrated tannins; and finishes with satisfying length. I'd plan to enjoy it over the next 3-5 years. "It was the classic 'winemaker's year,' in which you had better think-through everything you do," says Alex Gambal of 2008, adding that "it is the most challenging red wine vintage I have thus far had to make," due inter alia to the challenge of getting his growers to postpone picking until the fruit was ripe, the attendant triage, but also of the protracted malo-lactic conversions and difficult decisions about elevage. (For more about Gambal's history and negociant operation – weighted toward white wine – please consult my previous reports.) With the exception of his Bourgogne, all of the 2008 vintage reds I tasted here in March were in tank, and had been decanted overnight to de-gas them. Various regional U.S. importers