



Det är månens och planeternas position som avgör när alla rutiner i källaren ska skötas.

beprövat preparat istället för att använda biologiska metoder. Det är då konsulten är ett gott stöd med sina råd», berättar han när jag undrar om det biodynamiska.

Han har sitt vineri, som nyligen är ombyggt med nya rostfria tankar, mitt i Beaune. Vinerna distribueras inom vineriet genom gravitation. Vinmakningen sker efter de biodynamiska reglerna, vilket till exempel innebär att vinerna rackas och buteljeras när månen och andra planeters positioner är gynnsamma för detta. Teorin kring detta är att planeternas dragningskraft i ogynnsamma lägen kan ta bort aromerna från vinet.

Hur som helst så gör han trevliga viner, som på amerikanskt manér är lätta att dricka unga med fruktighet och balans. Det blir inte sämre av att flera av de så kallade enklare vinerna är av hög kvalitet och har snälla priser. ✽

[www.alexgambal.com](http://www.alexgambal.com)

### *PROVADE VITA VINER*

#### **2008 Fixin Blanc**

Ett friskt vin med pigga syror och kropp från ett enkelt läge. 90p

#### **2008 Chassagne-Montrachet**

Tropiska inslag med melon och viss oljighet. Bra kropp. 89p

#### **2008 Chassagne-Montrachet Premier Cru Clos St. Jean**

Fin ren tropisk frukt med pigg syra. 90p

#### **2008 Puligny-Montrachet**

Gröna tropiska frukter, pigg syra och fin mineralton. Lång fin smak. 91p

Alex Gambal came to Beaune with his family for a sabbatical for a year from his career as a real estate broker. Through his children and their activities outside of school he got in touch with a number of winemakers and winegrowers. After a short while he was unable to resist the temptation and took part in a winemaking course for adults in Beaune. In 1997 he started Maison Alex Gambal.

He had respect for the terroir and had the knowledge that a good wine is made of good grapes. Within his network he found good growers from whom he bought must. Today he buys whole grapes and also owns a number of plots. The plots are cultivated biodynamically and the ambition is a future with only biodynamic cultivation. "If you have the ambition to show respect for the wine there is no doubt that you have to show respect for the soil. This means that it feels right to be biodynamic even if it is difficult to understand the technique in the beginning. I have had a very knowledgeable consultant to help me and I'm starting to understand how it works. As long as all the plants are healthy there is no problem but you have to be on your guard of what is happening in the wine yard and act in the correct manner early. Of course it is tempting to spread some artificial well known preparation instead of using biodynamic methods. This is the time when the consultant can support you with good advice" he says when I ask him about biodynamics.

He has his own winery, newly rebuilt with new stainless steel tanks, in the centre of Beaune. The wine is distributed within the winery through gravitation. All wine making is handled according to the biodynamic rules, which for example means that the wines are racked (?) and put into bottles when the position of the moon and other planets are advantageous. The theory is that the attraction of the planets in not favourable positions can delete the aromas from the wine.

Anyway, he makes nice wines, with a fruitiness and balance, which are easy to drink young in the American way. The fact that several of the so called simpler wines have a high quality and nice prices, does not make it worse.

#### Wines tasted

2008 Fixin Blanc: A fresh wine with a bright acidity and body from a simple location. 90 points.

2008 Chassagne- Montrachet: Tropical notes with melon and a certain oiliness. Good body. 89 points.

2008 Chassagne- Montrachet Premier cru Clos St Jean: Good tropic fruit with bright acidity. 90 points.

2008 Puligny-Montrachet: Green tropic fruit, bright acidity and a fine mineral tone. Long good taste. 91 points.