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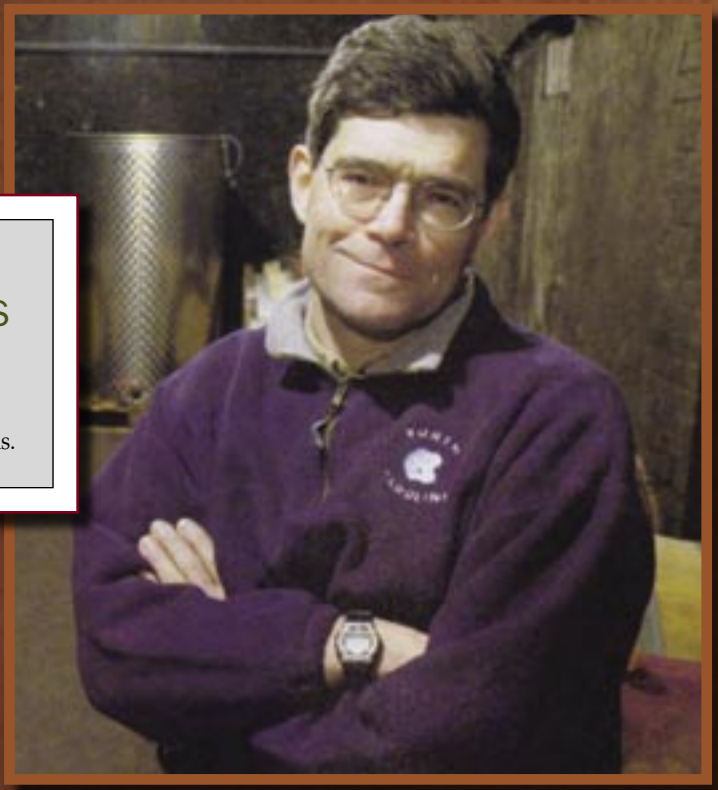
2003 and 2002 Red Burgundy

Two Great Vintages



BRUCE SANDERSON'S TOP 2002 BURGUNDY REDS

96 **ALEX GAMBAL** **Clos Vougeot 2002**
Intense, packed with black cherry, mineral and spice elements matched by vibrant acidity and dense tannins.

92 **Alex Gambal** **Échézeaux 2002** ***$100***
A one-two combination of volume and structure sets the stage for cherry and kirsch notes. Backward, this needs time to resolve the dense tannins, but the lasting impression is of sweet fruit. Best from 2008 through 2015. 75 cases made.—B.S.

90 **Alex Gambal** **Chambolle-Musigny 2002** ***$50*** Sweet spice and berry flavors are the hallmarks of this supple, refined red. Medium-bodied, with an intensity that builds to a long finish. Lovely balance and length. Best from 2006 through 2012. 225 cases made.—B.S.

90 **Alex Gambal** **Vosne-Romanée 2002** ***$45***
Classy, exhibiting cherry, strawberry and spice flavors matched to an elegant profile. Very silky and firm, with intensity and vibrancy midpalate. Fine length. Best from 2006 through 2012. 200 cases made.—B.S.

89 **Alex Gambal** **Gevrey-Chambertin Vieilles Vignes 2002** ***$50*** A strong oak aroma leads to a black cherry note and smooth tannins in this red. It's rich and dense, with a sweet fruit component that lingers long into the finish. Best from 2006 through 2010. 100 cases made.—B.S.

Alex Gambal 2003

American Alex Gambal started this small négotiant business in 1997. He purchases both juice and grapes, with the proportion of grapes increasing as his relationship with growers develops over time.

Gambal finished his harvesting on Sept. 1, putting the wines in barrel a month later. "It was a long, tricky vinification. The grapes were high in sugar," he says. "You had to be sure the fermentations finished to prevent volatile acidity."

A silky, raspberry-scented **Chambolle-Musigny** (89-91) showcases Gambal's elegant, pure fruit style. The **Gevrey-Chambertin Vieilles Vignes** (89-91) is true to the appellation, showing more animal tones along with black fruit flavors. An elegant, complex **Chambolle-Musigny Les Charmes** (92-94) offers sweet fruit midpalate, while the **Clos Vougeot** (92-94) turns up the volume with spicy cherry flavors matched to a powerful frame.

Gambal made three barrels of **Corton-Charlemagne** (92-94). It's full, even fat, but vibrant, with a mineral undercurrent.