

Maison Alex Gambal (Beaune)

2009	Bourgogne – Chardonnay	white	85
2009	➔ Chassagne-Montrachet	white	89
2009	Chassagne-Montrachet “Clos St. Jean” 1er	white	90
2009	➔ Chassagne-Montrachet “Maltroie” 1er	white	91
2009	Corton-Charlemagne Grand Cru	white	92
2009	➔ Meursault “Clos du Cromin”	white	89
2009	➔ Meursault “Genevrières” 1er	white	(90-93)
2009	➔ Puligny-Montrachet	white	90
2009	St. Aubin	white	87
2009	St. Aubin “Murgers des Dents de Chien” 1er	white	88

For a detailed description of Alex Gambal's thoughts on the 2009 vintage, please see Issue 42 or the database. In other news Gambal and a group of investors have succeeded in acquiring a .17 ha parcel of Bâtard-Montrachet (on the Chassagne side), a .30 ha parcel of the gifted Puligny *villages* of Enseignères and a .13 ha parcel of Chassagne *villages* in En L'Ormeau. The parcels were purchased from the old Philippe Brenot domaine whose wines have been reviewed before in these pages. The Gambal group did not keep all that they purchased though the figures cited above indicate what will be under their aegis going forward. Maison Gambal now owns, or controls under long-term lease, approximately 3.4 ha of vines in the Côte d'Or. (Ruby Wines, www.rubywines.com, Boston, MA, Grapevine Distributors, www.grapevinedistributors.com, NC & SC, Southern Wines & Spirits, www.southernwine.com, FL, Chelsea Ventures, LLC, www.chelseaventures.us, Chicago, IL, 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 – Chardonnay: (a blend of Savigny and Meursault fruit with about 5% pinot beurot, raised in oak of which 5% was new). A pungent and fresh nose of straw, citrus and floral notes leads to rich, generous and supple flavors that possess good volume and verve for its level. This could be enjoyed immediately. 85/now+

2009 St. Aubin: A more refined nose of green fruit, lemon and acacia blossom gives way to round, delicious and textured flavors that possess an attractive mouth feel and solid detail, all wrapped in a finish of acceptable depth and length. 87/2012+

2009 St. Aubin “Murgers des Dents de Chien”: This offers another step up in aromatic elegance with a lovely nose of white peach, pear and floral aromas that are trimmed in a discreet application of wood toast. There is excellent richness to the generous and fleshy middle weight flavors that possess good volume and mid-palate fat on the moderately persistent finish. 88/2013+

2009 Meursault “Clos du Cromin”: Gambal indicated that this had just been bottled and predictably, there was a bit of unabsorbed SO₂ present though not enough to completely hide the notes of hazelnut and ripe peach. The medium-bodied flavors possess an attractive texture and excellent complexity that culminate in an ever-so-mildly bitter finish that I attribute to the sulfur as the underlying phenolics here are clearly ripe and mature. A very solid *villages*. 89/2014+

2009 Puligny-Montrachet: A very pretty and nuanced nose features notes of citrus peel, dried acacia blossom and subtle spiced pear hints that introduce pure, delicious, intense and detailed middle weight flavors that possess excellent depth and length. This is a classy and very stylish *villages* that is absolutely worth considering. 90/2014+

2009 Chassagne-Montrachet: Discreet wood frames white and yellow orchard fruit, resin and soft earth aromas that merge seamlessly into rich, generous and extract-rich flavors that possess excellent volume on the textured and beautifully long finish. This forward effort is a lovely Chassagne *villages* and worth considering. 89/2013+

2009 Chassagne-Montrachet “Clos St. Jean”: As with the Clos du Cromin, there is a vestige of unabsorbed SO₂ though again it's not really enough to detract materially from the otherwise pretty and fresh aromas of white peach, stone and ripe pear aromas. There is fine intensity to the mouth coating medium-bodied flavors that possess an abundance of dry extract that confers a textured and seductive mouth feel onto the persistent finish. A wine of harmony. 90/2015+

2009 Chassagne-Montrachet “Maltroie”: Here the nose is quite similar to that of the Clos St. Jean though otherwise, there is less minerality but notably more complexity to the rich, generous and impressively lingering finish. This is also a wine of harmony and one that should reward medium-term cellaring. 91/2015+

2009 Meursault “Genevrières”: Generous oak influence that will likely moderate with a year or two in bottle presently fights somewhat with the spicy white peach and lemon rind-infused aromas that are followed by sappy and relatively powerful medium weight flavors that possess plenty of mid-palate fat before delivering a beautifully complex, balanced and long finish. As I noted, this is on the oakier side at the moment but there is sufficient underlying material to suggest that the wood will be successfully absorbed in due time. (90-93)/2016+

2009 Corton-Charlemagne: (from Pernand-Vergelesses fruit). In contrast to the expressiveness of the Genevrières, this is quite restrained with a muted nose of green fruit, lemon and apple plus distinct mineral notes that are also reflected by the serious, powerful and quite concentrated broad-shouldered flavors that possess fine depth and excellent length. This well-balanced effort should reward 7 to 10 years of cellar time. 92/2016+