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Bruce Sanderson's Blog

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A Morning in Beaune

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The weather finally broke on Wednesday, ushering in warm, sunny conditions. My first two appointments were in [Beaune](#), and I enjoyed getting around by foot, first from my hotel to the office of ngociant [Alex Gambal](#), and afterward to [Maison Louis Latour](#), where I tasted with Louis-Fabrice Latour, seen below.

Gambal had prepared samples of the 2007s for me. In general, the grapes in 2007 possessed high levels of malic acid, and thus malolactic conversion took a long time to complete. At Chez Gambal, they are just beginning to rack the whites and reds. The wines that completed their malolactic conversions earlier this year were showing the best; others were still jumbled and will need more time to come together before bottling.

“There’s a real nice purity to the wines,” said Gambal. “I’m thinking the whites will be like 2004, or maybe 2002.”

The problem for the reds was rot, even in some *premier* and *grands cru* vineyards. “You had to do a great deal of triage in both the vineyards and cellar, throwing away 20 to 40 percent of the grapes,” he said. To get decent grapes in 2007 it cost more money for considerably less volume.

The **Bourgogne Cuve Les Deux Papis**, from the approximate blend, was fruity fresh and lively. The **Savigny-Is-Beaune Vieilles Vignes** showed more depth, with touches of earth and mineral. The **Volnay Les Santenots Vieilles Vignes** was rich and classy with a round profile, but grip on the finish.

From the Cte de Nuits, the **Vosne-Romane Vieilles Vignes** and **Clos Vougeot** were the two cuves showing well. The former displayed warm spices, red fruit and a sappy concentration, the latter red and black fruit and mineral flavors on a vibrant profile.

The **Bourgogne White**, which has a little Meursault and Savigny-Is-Beaune in the blend, was rich, with peach and toast notes. The **Fixin** matched lemon and apple flavors to a fat profile, yet had good acidity for balance.

The **Puligny-Montrachet** exuded ripeness in the form of peach and apricot notes. Though rich, its finesse showed on the long finish. Gambal’s **St.-Aubin Les Murgers des Dents de Chien** was the straightest, most linear wine in the cellar, with a strong minerality. There was also a rich, creamy **Chassagne-Montrachet Clos St.-Jean**.