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Bruce Sanderson's Blog

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The Grands Crus of Vosne-Romanée

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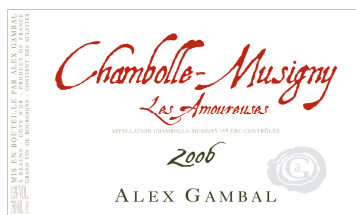
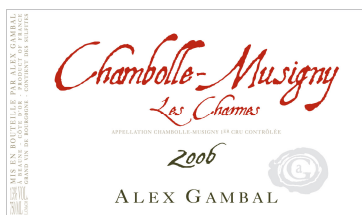
Tuesday afternoon I was in Vosne-Romanée to visit Domaine de la Romanée-Conti, then to Beaune for a look at the 2006s from negociant Alex Gambal.

Alex Gambal, an American, fell in love with Burgundy and decided to move there and make wine. He started his négociant firm in 1996. Now installed in a new cuverie and cellar on the périphérique of Beaune, he continues to make rich, elegant wines from small estate holdings, as well as good grape and must sources.

The 2006s in the range confirm what I have tasted so far: purity, elegance and balance. "There's less tannins [in 2006] so we decided to go for the fruit and middle palate," Gambal says. "We vinified lightly, over two weeks instead of the four to five weeks in 2005."

Unless noted, the following were in tank ready to be bottled.

There was a rich, mouthfilling Chambolle-Musigny Les Charmes (88-91), refined and sexy Chambolle-Musigny Les Amoureuses, with its floral, raspberry, cherry and spice flavors (90-93) and harmonious, detailed Clos Vougeot (90-93). "It [Clos Vougeot] has a lot of good things, but it has an extra dimension in '06 that makes it exciting," Gambal said.



Among the whites, the Bourgogne Blanc Cuvée Prestige was a standout Bourgogne and should be good value. It's bright apple and citrus notes are accented by honey and a chalky intensity on the finish (86-89). It was bottled in August.

The Chassagne-Montrachet La Maltroie offered a smoky, mineral intensity on the attack, a vibrant structure and long, subtle finish (91-94). Gambal's Corton-Charlemagne, potentially as good as his 2002, started out cool and reserved despite its rich texture and weight. It builds on the palate with apple, honey and mineral flavors with concentration and length (92-95).

