



ALEX GAMBAL
A BEAUNE – CÔTE D'OR

REVUE DE PRESSE
KL WINES



White wines

94 Alex Gambal 2009 Corton-Charlemagne;

\$150. Typically powerful, very rich in the 2009 vintage, the structure buried in ripe, sweet fruit. Tropical fruits—pineapple and mango—and smoky toast all lead to a finish that is fresh and bright. Imported by Ruby Wines Inc. —R.V.

93 Alex Gambal 2009 La Maltroie Premier Cru (Chassagne-Montrachet);

\$75. A beautifully structured wine, with a great zingy, tangy edge to the citrus and toast flavors. It's ripe, packed with melon and pear flavors. Impressive. Imported by Ruby Wines Inc

90 Alex Gambal 2009 Chassagne-Montrachet;

\$62. Initially soft, this wine's real mineral character only comes through slowly. The wine has richness and weight. Very textured, it could age well for 3–4 years. Imported by Ruby Wines Inc. —R.V.

88 Alex Gambal 2009 Fixin; \$37.

A rare white from Fixin, in the north of the Côte de Nuits, this is ripe in character, very fruity and soft. There are touches of acidity as well as hints of lemon juice. The wine has final touches of wood spice and green pepper. Imported by Ruby Wines Inc. —R.V.

86 Alex Gambal 2009 Chardonnay (Bourgogne);

\$27. An attractively soft wine, with good acidity and a fresh citrus character. Very fresh, very forward and fruity, with just a touch of toast. For drinking now. Imported by Ruby Wines Inc. —R.V.

Red wines

95 Alex Gambal 2009 Chambertin; \$335.

A big and structured wine, packed with firm, powerful tannins. There is sweet fruit underneath all this density, waiting to develop as the wine ages. Smoky

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wood and a dark brooding character dominate this impressive wine. Imported by Ruby Wines Inc. —R.V.

94 Alex Gambal 2009 Clos Vougeot; \$190.

A powerfully rich wine that shows all the open, generous nature of 2009 reds. It is concentrated, dense, giving firm tannins as well as more fleshy, spicy character.

There is wood, but more prominent is the blackberry fruit and superripe fruit tannins. Imported by Ruby Wines Inc. —R.V.

92 Alex Gambal 2009 Les Charmes Premier

Cru (Chambolle-Musigny); \$125. Great density here, with firm tannins and big fruit flavors, very generous and opulent, while also structured. The whole wine is suffused with black plum sweetness. It is also ageworthy. Imported by Ruby Wines Inc. *Cellar Selection.* —R.V.

88 Alex Gambal 2009 En Chevret Premier Cru

(Volnay); \$65. Soft fruit, with a tannic hint underneath. The wine is supported at this stage by wood, while the fruit has strawberry jam sweetness. The acidity and structure really only come through at the end. Imported by Ruby Wines Inc. —R.V.

91 Alex Gambal 2009 Vieilles Vignes (Vosne-Romanée); \$72.

Smoky aromas introduce a wine that is structured and concentrated, with intense fruit and acidity. Firm tannins, a subtle touch of wood and fine richness all combine mellifluously. Imported by Ruby Wines Inc. —R.V.

90 Alex Gambal 2009 Chambolle-Musigny; \$66.

An elegant wine, typical of Chambolle- Musigny—finely perfumed with red fruits and soft tannins. It is generous, open in character, packed with red fruits. Imported by Ruby Wines Inc. —R.V.

86 Alex Gambal 2009 Chorey-lès-Beaune; \$45.

An attractive, open-fruited wine, with fresh raspberry acidity—very Pinot in its juiciness and red fruit flavors. Imported by Ruby Wines Inc. —R.V.

85 Alex Gambal 2009 Pinot Noir (Bourgogne); \$30.

Rich, sweet and soft, with a strawberry jam character, and just the right balance of acidity. Drink now. Imported by Ruby Wines Inc. —R.V.