

Robert M. Parker, Jr.'s

The WINE ADVOCATE®

The Independent Consumer's Bimonthly Guide to Fine Wine

June 2004

MAISON ALEX GAMBAL (BEAUNE)

2002	CHAMBOLLE-MUSIGNY CHARMES	(\$65.00)	91
2002	CLOS VOUGEOT	(\$100.00)	(94-96)
2002	ECHÉZEAUX	(\$90.00)	91
2002	GEVREY-CHAMBERTIN	(\$45.00)	(88-89)
2002	VOSNE-ROMANÉE	(\$45.00)	(87-88)
2002	VOSNE-ROMANÉE VIEILLES VIGNES	(\$55.00)	89+

The following wines were tasted in Maison Gambal's Beaune cellars. Intense red cherry aromas as well as spices can be found in the nose of the **2002 Vosne-Romanée**. Medium-bodied, big, and peppery, it offers loads of ripe cherry, earth, and blackberry flavors in its lush, broad personality. Drink it over the next 6 years. The **2002 Gevrey-Chambertin** has roasting spice and blackberry aromas. On the palate, this earthy, medium-bodied wine is fleshy, silky-textured, and offers meaty layers of black fruits that linger in its surprisingly long, supple finish. Drink it over the next 7 years. Produced from a parcel located next to Grands-Echézeaux, the stunning **2002 Clos Vougeot** explodes from the glass with hugely spicy red and black cherries. This massively spicy, intense wine is medium to full-bodied, densely packed, hugely concentrated, and profound. Its resinous layers of clove-spiked cherries, coffee beans, blackberries, and a myriad of spices boldly slather the palate. Super-ripe and seductive, it has gorgeous balance and a harmonious, seamless personality as well as an awesomely long finish. Wow! Projected maturity: 2008-2020.

The following wines were shipped to me in Washington immediately after their bottling in April, 2004. Medium to dark ruby-colored, the **2002**

Vosne-Romanée Vieilles Vignes reveals a waxy, minty nose of black cherries. Its concentrated, medium-bodied core of fruit reveals loads of dark fruit flavors that linger in the extended finish. It was suffering from its recent bottling and transport, yet revealed outstanding depth of fruit. Drink it between 2006 and 2012. Rum cake, dried fruits, and cassis can be found in the aromas of the ruby-colored **2002 Chambolle-Musigny Charmes**. Black currants, red cherries, and black raspberries make up this concentrated effort's medium-bodied flavor profile. Its satin-textured character is refined, feminine, and exceptionally long. Projected maturity: 2006-2014. The **2002 Echézeaux** is medium to dark ruby-colored and sports a nose of smoky black cherries, coconut, and flowers. Medium to full-bodied, it expands on the palate to reveal copious quantities of velvety red and black fruits. This wine has gorgeously ripe tannin, excellent structure, and exhibits a hint of alcoholic warmth in its extended finish. Projected maturity: 2007-2016. Importers include: Ruby Wines, Boston, MA; tel. (508) 588-7007; HB Imports, New York, NY; tel. (917) 402-0456; Southern Wine & Spirits, FL, CO, NV; tel. (800) 432-6431, ext. 1448; Wine Maverick, Atlanta, GA; tel. (770) 582-0115; and The Henry Wine Group, Washington, DC; tel. (800) 221-9916