

## Dominique Gallois (Gevrey-Chambertin)

2007	Bourgogne	red	(84-86)
2007	Charmes-Chambertin Grand Cru	red	(91-93)
2007	Gevrey-Chambertin	red	(86-89)
2007	➔ Gevrey-Chambertin "Combe Aux Moines" 1er	red	(89-92)
2007	Gevrey-Chambertin "Goulots" 1er	red	(88-90)
2007	Gevrey-Chambertin "Petits Cazetiers" 1er	red	NR

The soft spoken Dominique Gallois, who is the cousin of Philippe Naddef, runs this small 3.5 ha domaine. Gallois told me that his vineyards "suffered some hail damage right before *véraison*. The path of the storm really mostly hit the *villages* vineyards as opposed to what happened in 2006 where it clobbered three *grands crus* [Griotte, Chapelle and Clos de Bèze] and sprinkled some hail in a fourth [Chambertin]. Thankfully it was early enough that it was more a problem of sorting out the damaged berries to avoid any dryness. Between this and a vintage where the fruit only attained adequate phenolic ripeness, I decided to do a slightly softer vinification than normal. I began picking on the 5<sup>th</sup> of September and then decided I wasn't bringing in what I wanted and so I stopped for fully 10 days and then recommenced. The second pass fruit was much riper and while some thought we would lose too much acidity, the nights and mornings were cool so it didn't really degrade much. Also, because of those weather conditions, the second pass fruit was really a matter of obtaining phenolic maturity because sugars didn't climb much either, in fact the highest vineyard I picked came in at 12.7%. Overall, it's a pretty and classic vintage that purists should love plus I would think that restaurateurs will like the wines too as they're very fresh and will drink well young."

Readers will notice that there are no bottled '06s reviewed and there is, unfortunately, a very good reason. When I asked to taste them, Gallois' face darkened and then he unexpectedly said, "sure, we can do that but you won't like them." Now I deal with any number of very frank and direct *vignerons* but it's rare to have someone issue such a flat, and unequivocally, negative statement. He poured a Bourgogne, which was as he predicted, difficult with distinct off odors. He poured a Goulots as well and it was worse with clearly flawed aromatics. We, thankfully, stopped there but he then explained that virtually all of his '06s were ruined, noting that "it was a problem with my bottler. While I'm not sure, I believe that it was dirty hoses used to transfer the wine from my *assemblage* tanks to the bottling equipment. I've noticed that some of the later lots have much less of these bizarre aromas but I'm not sure whether they will ever be commercially acceptable. I've already filed suit to recover the economic damages but some lots were already shipped before I realized that there was this problem. I received a few quizzical phone calls, which alerted me to the problem and we have recalled everything but still, it's not good for anyone to completely miss a vintage nor is it good, for obvious reasons, to have bad wine in the marketplace with your name on it. Naturally my bottler denies everything but I know those wines were clean beforehand and now they're not. It's more than just upsetting, even if I do reach a reasonable monetary settlement." For the record, the two '06s that I tried were not undrinkable as much as displaying aromas that were pretty unappealing. They might pass unnoticed in certain circumstances but not in any reasonably critical conditions. I wish M. Gallois well to at least recover his loss but for readers I caution against buying any of these '06s should you by happenstance see any. (The agent for both the US and the UK is Jeanne-Marie de Champs of Domaines & Saveurs Collection - [jeanne-marie@jmdechamps.com](mailto:jeanne-marie@jmdechamps.com) - Boston Wines, Boston, MA, Glazer's Wholesale, Dallas, TX; Liberty Wines and Berry Brothers & Rudd, UK).

**2007 Bourgogne:** A very fresh and bright nose of earthy red berry fruit aromas leads to round and nicely intense and detailed flavors that possess good energy and finishing punch. This should make for an appealing Bourgogne. (84-86)/2010+

**2007 Gevrey-Chambertin:** (from vines in Brochon and the north side of Gevrey). Here the aromas are slightly riper with an intensely earthy character to the dark berry fruit and underbrush main currents that continue onto the very fresh, vibrant, delineated and focused middle weight flavors. A solid if not truly exceptional *villages*. (86-89)/2012+

**2007 Gevrey-Chambertin "Goulots":** (from a .2 ha parcel). A subtle touch of wood frames equally fresh and highly expressive and rather cool and high-toned red pinot fruit aromas that carry evident stony notes onto the rich, detailed and even more mineral-infused flavors supported by firm tannins and fine finishing precision. This is focused and linear though if it adds a bit of length, my score may be on the conservative side. (88-90)/2013+

**2007 Gevrey-Chambertin "Petits Cazetiers":** (also from a .2 ha parcel planted in 1954). The Gallois cellars are extremely cold and the malos often take many months. In this case, it was not even 50% finished so while the underlying material appears promising, I am not comfortable assigning a definitive opinion. Not rated.

**2007 Gevrey-Chambertin "Combe Aux Moines":** (from a .5 ha parcel of 45+ year old vines). Fairly strong reduction relegates the red berry fruit aromas to the background though the medium full flavors are delicious, vibrant and remarkably intense while being supported by moderately firm tannins and a serious, well-balanced and persistent finish. This is lovely and perhaps a bit more refined than usual. (89-92)/2014+

**2007 Charmes-Chambertin:** (from vines that abut Griotte and were originally planted in 1910 though there has been a lot of replanting since; aged in 75% new oak). The most elegant and most complex nose in the group with pretty and perfumed red berry fruit aromas that carry a wisp of the *sauvage* along with plenty of earth and underbrush nuances that merge gracefully into superbly intense and mouth filling middle weight flavors that possess outstanding depth, length and focus. This is moderately structured and should benefit from 8 to 10 years of cellar time first. (91-93)/2015+