

Dominique Gallois (Gevrey-Chambertin)

2009	➔ Bourgogne	red	87
2009	Charmes-Chambertin Grand Cru	red	(92-94)
2009	Gevrey-Chambertin	red	(87-90)
2009	➔ Gevrey-Chambertin "Combe Aux Moines" 1er	red	(91-93)
2009	Gevrey-Chambertin "Goulots" 1er	red	(89-91)
2009	➔ Gevrey-Chambertin "Petits Cazetiers" 1er	red	(90-92)
2008	Charmes-Chambertin Grand Cru	red	93
2008	➔ Gevrey-Chambertin "Combe Aux Moines" 1er	red	91

The soft spoken Dominique Gallois, who is the cousin of Philippe Naddef, runs this small 3.5 ha domaine. Gallois told me that "in 2009, I harvested twice. There was hail in some of the vineyards and between those and their non-hailed counterparts, there was a significant delay in maturity. I began picking on the 10th of September for my vineyards in the northern part of Gevrey but for the Charmes and the villages-level vineyards near Morey, there was fully one week of delay. Thankfully, in both cases the fruit was truly super clean and averaged between 12.5 and 13.5% in potential alcohol. Because the fruit was so ripe, instead of my usual 4 days of cold maceration, I gave it 6 days. Moreover, I used about 10% of whole clusters during the 15 to 16 day total *cuvaison*. Overall, I really like the 2009s and I believe that people will love them as they should drink well both young and old." I was quite impressed with Gallois' '09s as they rival the quality of what I found here in 2005. On another front, readers may recall that in Issue 33 I explained the problem that Gallois suffered at the hands of his bottler regarding his '06s. I am happy to finally report that Gallois obtained financial satisfaction through his insurance company which, for a small grower like Gallois, was extremely important. (The agent for both the US and the UK is Jeanne-Marie de Champs, e-mail: jeanne-marie@jmdechamps.com, NY, Boston Wine Company, Boston, MA, Glazer's, www.glazers.com, Dallas, TX; Liberty Wines, www.libertywine.co.uk, UK and Berry Brothers & Rudd, www.bbr.com, UK).

2009 Bourgogne: A very fresh red pinot fruit nose possesses admirable purity that continues onto the racy, intense and only mildly rustic middle weight flavors that possess excellent character and length for a wine at this level. This should offer excellent value for what it is. 87/2013+

2009 Gevrey-Chambertin: (from vines in Brochon and the north side of Gevrey). This is also very fresh and expressive with intensely earthy and *sauvage* wild red berry fruit leading to delicious, intense and solidly rich and concentrated flavors that possess plenty of tension on the firm, serious and complex finish. This is a fine *villages* with very good development potential. (87-90)/2015+

2009 Gevrey-Chambertin "Goulots": (from a .2 ha parcel). A discreet touch of wood sets off exceptionally fresh and notably more elegant mineral-inflected high-toned red pinot fruit aromas that introduce equally stone-driven, detailed, firm and racy medium-weight flavors that possess fine balance on the mildly austere but sneaky long finish. (89-91)/2016+

2009 Gevrey-Chambertin "Petits Cazetiers": (also from a .2 ha parcel planted in 1954). Here too there is a discreet application of wood that does not unduly interfere with the transparency of the earthy and slightly *animale* suffused nose of ever-so-slightly riper aromas of both red and dark berry fruit. The rich, intense, concentrated and solidly mineral-inflected medium-bodied flavors are complex, serious and impressively focused and persistent. Lovely. (90-92)/2017+

2009 Gevrey-Chambertin "Combe Aux Moines": (from a .5 ha parcel of 45+ year old vines). Almost invisible wood combines with dense, ripe and fresh stone and game-infused aromas that are followed by earthy, intense and tautly muscular flavors that possess excellent detail and serious depth and length on the mouth coating finish. Excellent quality in a package that should reward up to a decade of cellaring. (91-93)/2017+

2009 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). Moderate wood spice highlights the strikingly complex red berry fruit aromas liberally laced with pungent earth and underbrush tones that also characterize the rich, round and impressively concentrated mid-palate, all wrapped in a sappy and mouth coating finish that offers stunning persistence. In a word, terrific. (92-94)/2021+

Note that the following '08s were bottled in March 2010.

2008 Gevrey-Chambertin "Combe Aux Moines": (from a .5 ha parcel of 45+ year old vines). An expressive and noticeably cool nose of bright and intensely earthy red and blue pinot fruit aromas that are in keeping with the lightly mineral inflected and reasonably rich, dense, precise and attractively detailed medium-bodied flavors that offer fine complexity and much better than average length on the moderately austere finish. A wine that will require up to a decade of patience. 91/2016+