

Domaine Dominique Gallois (Gevrey-Chambertin)

2012	Bourgogne	red	(85-88)
2012	Charmes-Chambertin Grand Cru	red	(91-94)
2012	➤ Gevrey-Chambertin	red	(89-91)
2012	➤ Gevrey-Chambertin "Combe Aux Moines" 1er	red	(90-93)
2012	Gevrey-Chambertin "1er" 1er	red	(89-92)
2011	Charmes-Chambertin Grand Cru	red	93
2011	➤ Gevrey-Chambertin "Combe Aux Moines" 1er	red	92

The soft spoken Dominique Gallois, who is the cousin of Philippe Naddef, runs this small 3.5 ha domaine. Gallois had no reservations about the 2012 vintage as he unequivocally declared that "it's the best that I have ever made. What's surprising about this is that the growing season was among the most difficult that I have ever endured and remember that I have been at this for a long time now. The flowering did not pass well and we had constant disease pressure but not much in the way of rot so that by the time the harvest arrived, the fruit was extremely clean and required almost no sorting. Potential alcohols were in the 12 to 13% range with a very high level of phenolic maturity but also with very good acidities. I did nothing different than I ever do with respect to the vinifications other than doing a slightly longer lees settling. The wines have everything that they need for long lives and I think that in time they are going to be very special. In fact about the only problem with the vintage is that the quantities are so tiny." I agree with Gallois that his '12s possess excellent potential but do not forget his 2011s as they too offer fine quality. Note that in 2012 there will be no Petit Cazetiers or Les Goulots as the yields in both were too small. As such they have been combined into an anonymous 1er. Gallois noted that the 2011s, two of which were revisited below, were bottled in March 2013. (The agent for both the US and the UK is Jeanne-Marie de Champs, www.ds-collection.com, NY, NY, Boston Wine Company, Boston, MA, Frederick Wildman, www.frederickwildman.com, NY, NY, Glazer's, www.glazers.com, Dallas, TX, and Liberty Wines, www.libertywine.co.uk, UK).

2012 Bourgogne: Reduction presently dominates the nose but there is good freshness and verve to the delicious and very clean middle weight flavors that terminate in an agreeably dry, balanced and lingering finish. This offers good if not truly special quality for its level. (85-88)/2014+

2012 Gevrey-Chambertin: (from vines in Brochon and the north side of Gevrey). An exceptionally fresh nose of dark berries, violets and humus scents leads to detailed, energetic and lightly mineral-inflected medium-bodied flavors. There is a lovely sense of balance as well as very solid depth and length and overall, this is a fine Gevrey *villages*. (89-91)/2018+

2012 Gevrey-Chambertin "1er": (in 2012 this is a blend of Les Goulots and Petit Cazetiers). Here there is strong reduction that completely dominates the nose and renders it unreadable at present. There is good verve to the supple, round and quite generous medium weight flavors that possess reasonably good detail and excellent length. This isn't especially structured though it should be capable of rewarding 6 to 8 years of cellaring. (89-92)/2019+

2012 Gevrey-Chambertin "Combe Aux Moines": (from a .5 ha parcel of 45+ year old vines). This is notably ripe with a very fresh and airy nose of cassis and black raspberry along with plenty of Gevrey style earth influence. The middle weight flavors possess a velvety mouth feel thanks to the abundant dry extract that also serves to buffer the moderately firm tannic spine on the mineral-inflected and mildly austere finish. Lovely. (90-93)/2020+

2012 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). There is enough wood spice to notice on the equally ripe nose of plum, earth, dark cherry and humus. The vibrant, intense and extract-rich middle weight plus flavors possess good mid-palate concentration and solid power before culminating in a balanced and beautifully long finish. This is firm yet elegant and should reward at least a decade of cellar time. (91-94)/2022+

2011 Gevrey-Chambertin "Combe Aux Moines": (from a .5 ha parcel of 45+ year old vines). This is relatively deeply pitched with a hint of wood framing the dark berry fruit and cool earth nuances. There is excellent intensity to the precise and strongly mineral-driven medium weight flavors that possess good mid-palate stuffing before culminating in a vibrant and impressively persistent finish. This is a robust and ever-so-mildly rustic effort that should age well; indeed it will need at least 5 to 6 years before it will be approachable. Good stuff and worth your attention. 92/2019+

2011 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). A moderate application of wood surrounds very fresh, airy and restrained aromas of red currant, kirsch and plenty of earth influence. There is good verve to the broad-shouldered and muscular flavors that possess plenty of that beguiling quality of underlying tension, all wrapped in a very firm, dusty and strikingly long finish. Very fine quality in a balanced and relatively tight package. 93/2021+