

**Domaine Dominique Gallois (Gevrey-Chambertin)**

2014	Bourgogne	red	(86-88)
2014	Charmes-Chambertin Grand Cru	red	(91-94)
2014	Gevrey-Chambertin	red	(89-91)
2014	➔ Gevrey-Chambertin "Combe Aux Moines" 1er	red	(91-93)
2014	Gevrey-Chambertin "Les Goulots" 1er	red	(89-92)
2014	Gevrey-Chambertin "Petit Cazetiers" 1er	red	(90-92)
2013	Gevrey-Chambertin	red	88
2013	➔ Gevrey-Chambertin "Combe Aux Moines" 1er	red	92
2013	➔ Gevrey-Chambertin "Petit Cazetiers" 1er	red	91

The soft spoken Dominique Gallois, who is the cousin of Philippe Naddef, runs this small 3.5 ha domaine. Gallois described the 2014 vintage as "one that really didn't give us much in the way of traditional challenges like rot or mildew but did throw us a curve in the form of the *Suzukii* pests. I had a lot of trouble in my parcels of Bourgogne and in Gevrey that were close to fruit trees. In the end we managed but I confess to being worried. We chose to begin picking on the 13<sup>th</sup> of September and brought in reasonable yields and in any case better than those of 2012 and 2013. The fruit was reasonably clean on balance but in those parcels attacked by the *Suzukii* we were ultra-careful and severe. Potential alcohols were moderate at between 11.8 and 12.2% and I decided not to use any whole clusters just to be sure that I wasn't inadvertently introducing any green or unclean elements into the fermenters. As to the wines I am really pleasantly surprised by how good they are. They are what I would describe as classic burgundies but with perhaps a bit more roundness and suavity to the mouth feels." Gallois noted that the malos were extremely long and that because the wines had not been racked many of them were presently reduced. He also noted that his 2013s, three of which were reviewed below, were bottled in March of 2015. (The agent for both the US and the UK is Jeanne-Marie de Champs, [www.ds-collection.com](http://www.ds-collection.com), NY, NY, Boston Wine Company, Boston, MA, Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY, NY, Glazer's, [www.glazers.com](http://www.glazers.com), Dallas, TX; and Liberty Wines, [www.libertywine.co.uk](http://www.libertywine.co.uk), UK).

**2014 Bourgogne:** Strong reduction flattens the nose. There is an attractive mouth feel to the vibrant middle weight flavors that possess an inviting and delicious finale. This should drink well young but reward a few years of bottle age too if desired. (86-88)/2018+

**2014 Gevrey-Chambertin:** (from vines in Brochon and the north side of Gevrey). There is a discreet touch of wood to the overly earthy and slightly gamy dark berry fruit and humus suffused aromas. The sleek, velvety and delicious medium weight flavors deliver excellent depth and length on the ever-so-mildly austere finale. This is a very fine Gevrey *villages* and worth checking out plus it should drink well after only a few years of cellaring. (89-91)/2020+

**2014 Gevrey-Chambertin "Les Goulots":** Here too there is a subtle touch of wood to the super-fresh array of various red berries, floral, earth and discreet *sauvage* wisps. There is a supple yet racy mouth feel to the relatively forward medium-bodied flavors where the supporting tannins are notably fine and this adds to the sense of refinement on the stony, youthfully austere and solidly persistent finale. This is finer than the Gevrey *villages* but only slightly more complex. (89-92)/2021+

**2014 Gevrey-Chambertin "Petit Cazetiers":** An elegant, cool and attractively layered nose offers up notes of both red and dark currant, warm earth, humus and discreet spice nuances. The mouth feel of the medium weight flavors is sleeker than that of the Goulots as it combines a taut muscularity with relatively fine tannins, all wrapped in an energetic, saline and beautifully well-balanced if mildly austere finale. Lovely stuff. (90-92)/2022+

**2014 Gevrey-Chambertin "Combe Aux Moines":** (from a .5 ha parcel of 45+ year old vines). As is usually the case this is the best of the Gallois 1ers with its beautifully complex if not especially elegant nose that blends notes of wood with earth, cassis, black cherry and a hint of underbrush. There is excellent power and volume to the slightly less well-detailed big-bodied flavors that also possess evident muscle on the mildly rustic and austere finale that delivers terrific length. (91-93)/2026+

**2014 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). Once again there is enough wood to notice but not so much as to intrude on the wonderfully fresh and airy aromas of red cherry, pomegranate, earth and a hint of the *sauvage*. The seductively textured and lush medium-bodied flavors possess an abundance of energy on the lightly mineral-inflected, sappy and impeccably well-balanced finale that also reflects a touch of youthful austerity. (91-94)/2026+

**2013 Gevrey-Chambertin:** (from vines in Brochon and the north side of Gevrey). A relatively deeply pitched nose is composed by notes of humus, underbrush, dark currant and herbal tea that evidence hints of the *sauvage*. There is good richness to the relatively full-bodied medium weight flavors that are shaped by ripe tannins on the balanced, lingering and solidly complex finale that is presently somewhat youthfully austere. 88/2020+

**2013 Gevrey-Chambertin "Petit Cazetiers":** The more elegant and complex nose consists of notes of black cherry, rose petal and soft earth nuances. There is good richness though the firm acidity allows the middle weight flavors to retain a good sense of tension and delineation on the textured and mineral-inflected finale. This moderately austere and firm effort should be approachable young yet effortlessly reward 7 to 10 years of bottle age. Worth checking out. 91/2021+

**2013 Gevrey-Chambertin "Combe Aux Moines":** (from a .5 ha parcel of 45+ year old vines). The reserved but very pretty nose is composed by notes of cool dark berries, earth and a hint of spice. The medium-bodied flavors possess a positively gorgeous mouth feel thanks to the relatively fine-grained tannins shaping the sleekly powerful and intense finish that offers up a refreshing salinity. I like the seamless integration of the tannins and this beauty is quite finely balanced though note that at present it is overtly austere and will definitely need time. 92/2023+