

Domaine Dominique Gallois (Gevrey-Chambertin)

2016	Bourgogne	red	(84-86)
2016	Charmes-Chambertin Grand Cru	red	(91-94)
2016	Gevrey-Chambertin	red	(88-91)
2016	➤ Gevrey-Chambertin "Combe Aux Moines" 1er	red	(91-93)
2016	Gevrey-Chambertin "Petit Cazetiers" 1er	red	(90-92)
2015	Charmes-Chambertin Grand Cru	red	94
2015	➤ Gevrey-Chambertin	red	90
2015	➤ Gevrey-Chambertin "Combe Aux Moines" 1er	red	93
2015	➤ Gevrey-Chambertin "Petit Cazetiers" 1er	red	92

The soft spoken Dominique Gallois, who is the cousin of Philippe Naddef, runs this small 3.5 ha domaine. Gallois somewhat tongue-in-cheek described the 2016 vintage as one of "frost, mildew, badgers and boars! While the frost wasn't too bad in most of Gevrey, it destroyed the lower portions and I made only one barrel of Bourgogne. We then spent the next two months fighting off the mildew, which was possible but only with a tremendous amount of work. My parcel of Goulots is surrounded by trees and is relatively isolated. The local hunt club feeds wild animals until it nears the hunting season and they're no longer allowed to do so. Unfortunately for me the animals, which have now become habituated to being fed, still come to the same spot looking for food that is no longer provided. Since my parcel of Goulots is only about 300 meters from the feeding grounds, it didn't take very long for the badgers, boars and roe deer to find the ripe fruit. They ate every last bunch and thus for 2016 there will be no Goulots. Needless to say I wasn't too happy about that because for a small domaine like mine, I can ill afford to lose the production from an entire vineyard. As to the wines, they're really quite beautiful but there just isn't very much of them. They're more elegant if less powerful than their 2015 counterparts but both are excellent." I would agree with Gallois, and particularly so about his now in-bottle 2015s, revisited below, which were put there in April 2017. (The agent for both the US and the UK is Jeanne-Marie de Champs, www.ds-collection.com, NY, Boston Wine Company, MA, Frederick Wildman, www.frederickwildman.com, NY, Glazer's, www.glazers.com, TX, all USA; and Liberty Wines, www.libertywine.co.uk, UK).

2016 Bourgogne: (from Fixin vines). There is a hint of volatile acidity present on the otherwise fresh and earthy red berry fruit suffused aromas. The vibrant and delicious flavors offer reasonably good depth and concentration on the nicely persistent finish. This is drinkable but the nose isn't perfect. (84-86)/2019+

2016 Gevrey-Chambertin: (from vines in Brochon and the north side of Gevrey). Deep ruby color. A pungent nose of reduction and wood spice leads to dense, powerful and punchy medium-bodied flavors that exhibit good minerality before terminating in a youthfully austere and impressively persistent finish that is moderately firm. Good quality here. (88-91)/2023+

2016 Gevrey-Chambertin "Petit Cazetiers": Here the nose is also composed of reduction and wood though the underlying fruit seems ripe. Otherwise the more elegant and more mineral-driven flavors are shaped by dense but fine-grained tannins on the attractively textured, balanced and solidly persistent finish. For mid-term cellaring. (90-92)/2024+

2016 Gevrey-Chambertin "Combe Aux Moines": (from a .5 ha parcel of 45+ year old vines). This too is very deeply hued. Liqueur-like aromas are composed by notes of red and dark currant, earth, violet and a hint of the *sauvage*. There is outstanding richness and volume to the caressing yet powerful middle weight plus flavors that possess excellent depth and persistence on the muscular and moderately firm finish. This is an impressive CAM and worth checking out. (91-93)/2026+

2016 Charmes-Chambertin: (from vines that abut Griotte and were originally planted in 1910 though there has been a lot of replanting since). Moderate wood influence sets off the markedly ripe yet still appealingly fresh aromas of black raspberry, dark cherry, spice and plenty of warm earth character. The succulent, dense and mouth coating big-bodied flavors possess fine mid-palate concentration while exhibiting excellent power and punch on the very firm but not really austere finale. I like the balance and vibrancy and this should amply repay extended cellaring. (91-94)/2028+

2015 Gevrey-Chambertin: (from vines in Brochon and the north side of Gevrey). A ripe and deeply pitched nose offers up notes of dark pinot fruit along with plenty of earth and *sauvage* characters. The middle weight flavors possess both good richness and volume, all wrapped in a lightly mineral-inflected, saline and balanced finish that is a bit less rustic than usual. This excellent effort is well worth considering as it's an impressive Gevrey *villages*. 90/2022+

2015 Gevrey-Chambertin "Petit Cazetiers": A discreet touch of wood frames the overtly fresh, cool and pure nose of both red and dark currant, plum and *sauvage* nuances. The tight, intense and precise medium weight flavors brim with minerality on the solidly persistent finish that is shaped by relatively fine-grained tannins on the sappy finish. Lovely and note that this is a wine that could be enjoyed young or cellared successfully for up to a decade. 92/2023+

2015 Gevrey-Chambertin "Combe Aux Moines": (from a .5 ha parcel of 45+ year old vines). This is at once riper yet even more complex with its array of openly *sauvage* and earthy aromas of forest floor, dark berries and smoke that are trimmed in a background application of wood. As is almost always the case the middle weight plus flavors are bigger, richer and more powerful with an ample amount of dry extract buffering the firm tannic spine on the tightly wound finale. This is also very impressive and while it could certainly be enjoyed after only a few years of bottle age, it should also liberally repay extended keeping. Highly recommended. 93/2025+

2015 Charmes-Chambertin: (from vines that abut Griotte and were originally planted in 1910 though there has been a lot of replanting since). The wood treatment is certainly evident though far from invasive as it still easily allows the spicier liqueur-like aromas of plum, violet and earth to shine. There is once again fine volume, power, richness and concentration to the bold big-bodied flavors that coat the palate with sappy dry extract while delivering outstanding length on the complex, balanced and robust finale. At least some patience will be required and this beauty should reward 12+ years of age. 94/2027+