



# ALEX GAMBAL

A BEAUNE – CÔTE D'OR

## CHAMBOLLE MUSIGNY



### GRAPE

100% Pinot Noir

### VINYARD

Grapes harvested from the AOC village lieu dits of « Les Barottes », and « Aux Echanges. »

### SOILS

Clay and Limestone

### VINTAGE 2006

**Percentage of new oak used during aging :** 25%

**Date of bottling :** August 2007

**Notes:** This wine was delightful to drink from the moment it was put into bottle. Perfumed with dense black cherry fruit; yummy. Give it 3-4 years and you will have the Chambolle that we all love so much.

### VINTAGE 2007

**Percentage of new oak used during aging :** 30%

**Date of bottling :** February 2009

**Notes:** The malolactic fermentations started and finished later than other 2007s and thus with its longer élevage our Chambolle has gained great complexity and depth without losing its Chambolle perfume and silk. It is simply a beautiful wine. It will be best in 2010-2015.