



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

CLOS VOUGEOT



GRAPE

100% Pinot Noir

VINYARD

Grapes harvested from the Grand Cru vineyard Clos Vougeot.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 60%

Date of bottling : January 2008

Notes: I love/hate the word fruity because it means so many things to so many different people. Our Clos Vougeot because 2/3 of the wine comes from the top of the hill always has an elegant red fruit sense akin to Chambolle-Musigny with the texture of Echezeaux and Grands Echezeaux. As usual 3 barrels from the top of the hill next to the wall and 2 barrels from the middle center, 4/5 very old vines. This will begin to show well in about 5 years.

VINTAGE 2007

Percentage of new oak used during aging : 50%

Date of bottling : February 2009

Notes: Our Clos possesses all the elements of our other reds but has an additional brooding dimension that lifts all the elements to a higher level. There is a black fruit element and anise/licorice spice this year. It will last 7-10 years.