



ALEX GAMBAL

A BEAUNE – CÔTE D'OR

Puligny-Montrachet



GRAPE

100% Chardonnay

VINYARD

Purchased grapes from the dit Clos du Vieux Chateau in the heart of Puligny-Montrachet.

SOILS

Clay and Limestone

VINTAGE 2006

Percentage of new oak used during aging : 20%

Date of bottling : August 2007

Notes: In 2006 we found an additional old vine parcel of 5 barrels for a total of 10 pieces that made one of our best and most complex whites in 2006. The two parcels seem to complement one another and the sum was truly much better than either one alone. A mineral rich wine with classic Puligny lemon/lime and a razor focus.

VINTAGE 2007

Percentage of new oak used during aging : 20%

Date of bottling : September 2008

Notes: In 2007 we pushed back the date of picking 10 days and gained 1.5 degrees in sugar; the key to our Puligny being powerful with a great balance of fruit and natural acidity along with the citrus elements of classic Puligny. It will be best in 2010-2013.