

ALEX GAMBAL

BOURGOGNE ROUGE «LES DEUX PAPIS»

WINEMAKER

Alex Gambal

WINE REGION

Bourgogne



STORY

Alex Gambal arrived to France in 1993 from the United States. Shortly after, he founded “Maison Alex Gambal” in 1997. It took a mere 20 years for the Domaine to build its astounding reputation in Burgundy, making it one of the region’s finest family-made wines. The delimited area of the Bourgogne appellation is vast and stretches over more than 300 towns and villages of Burgundy’s winegrowing region, therefore producing a great variety of wines.

VINEYARD

This Burgundy Pinot Noir is made with grapes from vines located in the village of Volnay, as well those in Savigny-les-Beaune and de Prémeaux-Prissey. The vines are on average 35-40 years old, certified organic, yield 17hl/ha with an East, South-East, and North-East facing slopes. The soil is composed of clay and limestone.

VINIFICATION

The grapes are hand-picked, hand sorted and destemmed. Vinification begins in stainless steel vats, with methodical pump overs and punch downs. This wine fermented over 17 days, and then pressed in to oak barrels (16% new). Aging lasted 14 months in barrel, with malo-lactic fermentation.

TASTING NOTES

Deep ruby color, aromas of red and black fruit, flavors of pepper, savoury game and dark cherries.

FOOD PAIRING

This wine is best paired mid-week dinners including rotisserie chicken.

QUICK FACTS

VARIETY

100% Pinot Noir

AGING

Oak

FARMING

Certified Organic

OTHER WINES FROM THIS ESTATE

Ask your Sales Representative for our full list of Alex Gambal wines

