

ALEX GAMBAL

AOC SAVIGNY-LES-BEAUNES

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. Located between the Montagne de Corton and Beaune, the winegrowing area of Savigny-les-Beaune covers both sides of the Rhoin (a small river) valley, as well as the upper part of the alluvial fan which originates from it.

VINEYARD

This wine is made with a blend of grapes from two plots named “Moutier Amet” and “Les Planchots”. The vines are on average 35-40 years old, certified organic, yield 24hl/ha with an 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 (20% new). Aging lasted 14 months in barrel, with malo-lactic fermentation.

TASTING NOTES

Strong ruby hue with purple tinges, nose of small red berries and hints of violet. Delicate tannins on the palate with a fruity backbone. Smooth and elegant.

FOOD PAIRING

This wine can be enjoyed young, with tomatoe sauce dishes or light white fish curries.

QUICK FACTS

VARIETY

100% Pinot Noir

AGING

Oak

FARMING

Certified Organic

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