

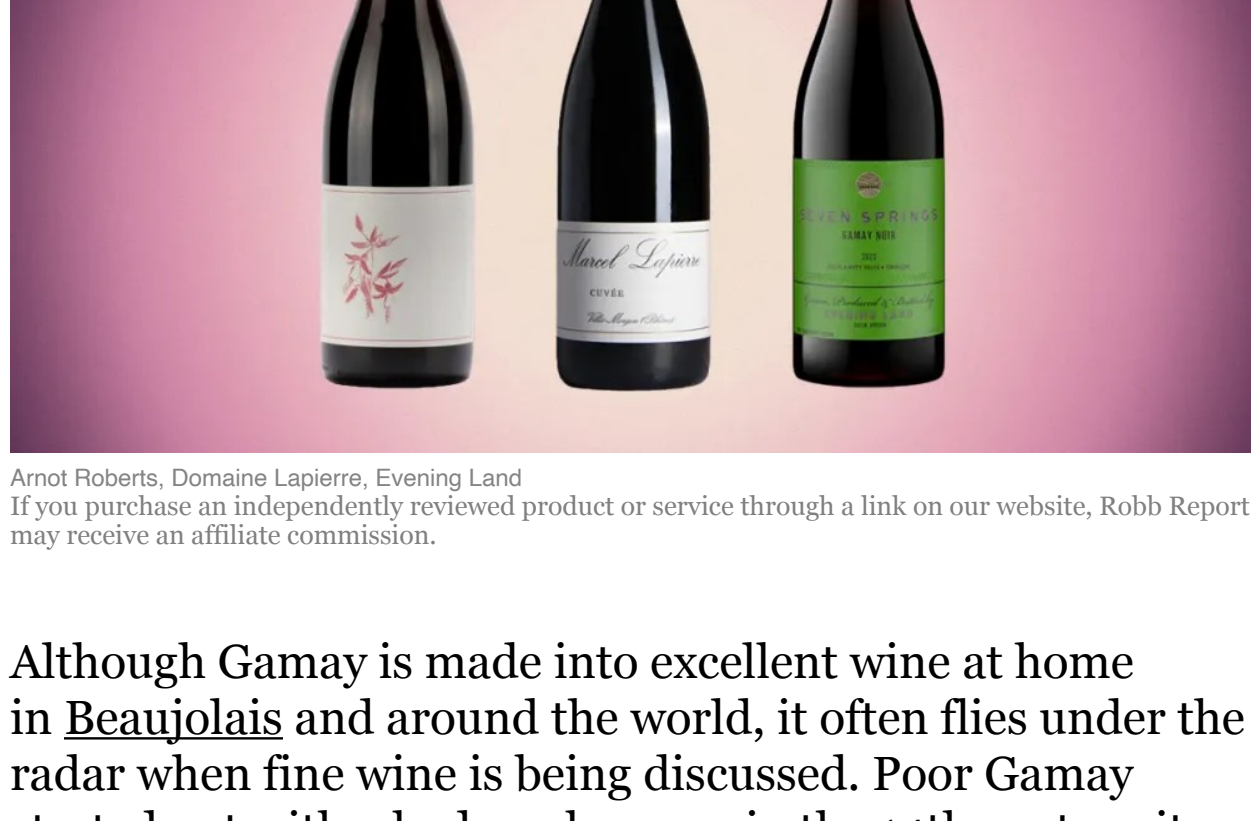
# Robb Report

## 7 Outstanding Bottles of Gamay to Buy Right Now

The light red that pairs well with so many foods.

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Arnot Roberts, Domaine Lapierre, Evening Land

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Although Gamay is made into excellent wine at home in [Beaujolais](#) and around the world, it often flies under the radar when fine wine is being discussed. Poor Gamay started out with a bad rap because in the 14th century it was thought that wines made from Gamay grapes infected people with serious diseases and in 1395 Philip II duke of Burgundy decreed that all Gamay vines should be destroyed. It's taken a long time for this poor grape to shake its reputation and in more recent history, the popularity of [Beaujolais Nouveau](#) has brought both negative and positive attention to this often-maligned grape. Beaujolais is technically a wine region within the larger wine region of Burgundy, but for some unfortunate reason it doesn't get the respect it deserves. Beaujolais wines also don't command the stratospheric prices that wines from Cotes du Nuit and Cotes du Beaune do. Beaujolais is known for red wines made from the Gamay grape while other areas in Burgundy produce wine from Pinot Noir.

While tasting for this article we have concentrated on wines made in the recognized crus of Beaujolais, so look for the following designation on the labels including Julienas, St. Amour, Chenas, Moulin-A-Vent, Fleurie, Chiroubles, Morgon, Regnie, Cote de Brouilly, and Brouilly. Gamay is also made in Switzerland and in very limited quantities in Oregon. It's also made in even smaller quantities in Australia, New Zealand California, Lebanon, Turkey, and Israel. If you have ever enjoyed a simple, recently fermented Gamay on Beaujolais Nouveau Day which is the third Thursday of November, you'll love the seven delicious wines we're recommending this week.

### Arnot-Roberts 2024 Gamay El Dorado Sierra Foothills



Photo : Arnot-Roberts

Childhood friends Nathan Lee Roberts and Duncan Arnot Meyers founded Arnot-Roberts in 2001 when they made their first barrel of wine in their basement. Today their goal is to make the most honest and expressive wines possible and to that end they source grapes from Napa, Sonoma, Santa Cruz, Sta. Rita, Clearlake, and the Sierra Foothills. This lovely Gamay is sourced from the latter and has enticing aromas of roasted red pepper, dried lavender, and red plum. It has pleasantly grippy tannins and flavors of red cherry, raspberry, with just a touch of underbrush and forest floor in the finish.

**BUY NOW \$33**

### Domaine Lapierre 2024 Morgon Cuvee Marcel



Photo : Domaine Lapierre

Domaine Marcel Lapierre was established in 1909 and today boasts 45 acres of vines planted with Gamay Noir A Jus Blanc, most of which are situated in the Morgon appellation. All grapes are grown organically and then fermented without any additives making this an ideal wine for natural wine lovers. The 2024 Cuvee Marcel has pronounced aromas of brown baking spices, red raspberry, and rose hips with rounded tannins and flavors of rose petals, candied citrus peel, and red raspberry.

**BUY NOW \$80**

### Chateau Thivin 2024 Cote de Brouilly Cuvee Zaccharie

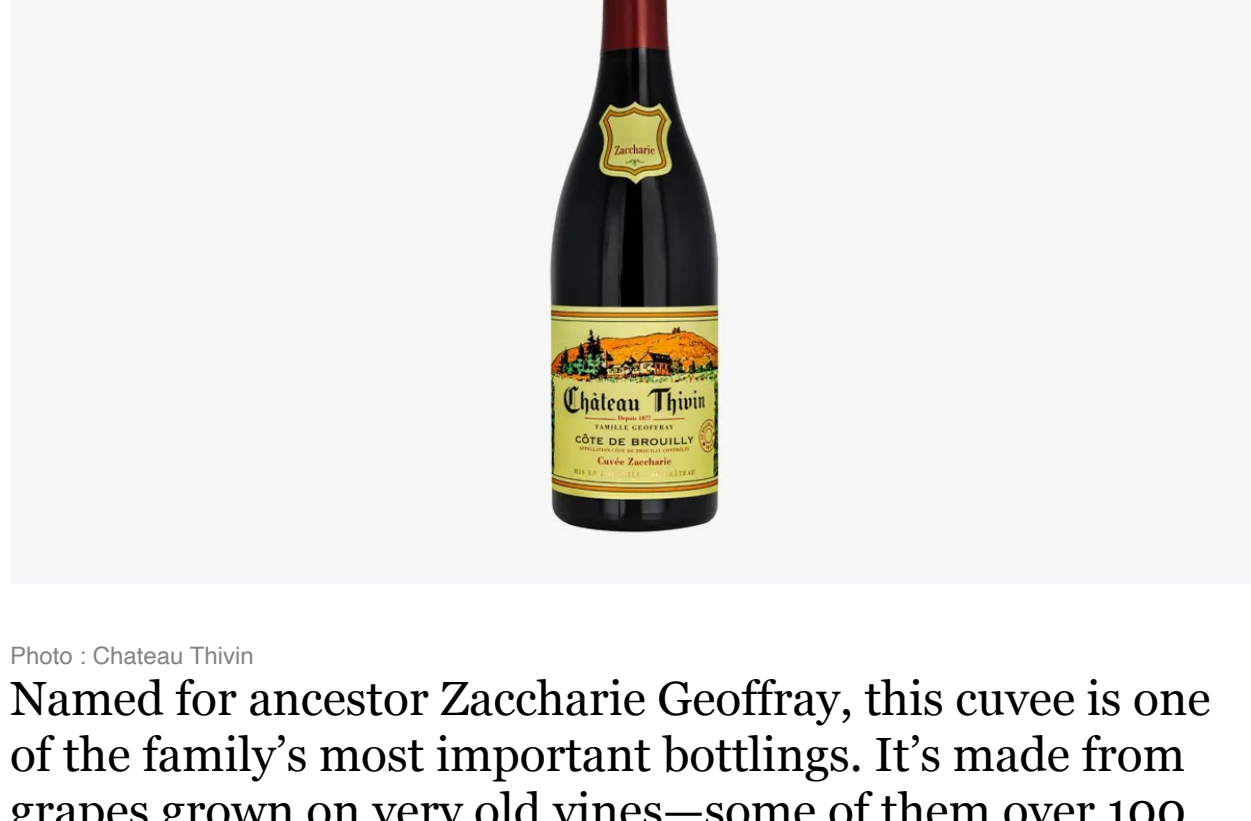


Photo : Chateau Thivin

Named for ancestor Zaccharie Geoffray, this cuvee is one of the family's most important bottlings. It's made from grapes grown on very old vines—some of them over 100 years—and from their very best parcels, La Chapelle and Godefroy. Red garnet colored in the glass, it has aromas of crushed flower petals, ripe strawberry, and ripe red plum with rounded tannins and flavors of cherry, raspberry, and a touch of vanilla crème brûlée in the finish.

**BUY NOW \$64**

### Dreamcôte 2022 Carbonic Gamay Sta. Rita Hills



Photo : Dreamcote

The owners of Dreamcôte got their start in 2012 producing a slightly sweet Riesling that they enjoyed with family and friends and paired it with very spicy foods. In the last 14 years they've branched out a bit and have produced well-made Pinot Noir, Syrah, Mourvedre, and Cabernet Franc wines. This particular Gamay is made using a process known as carbonic maceration which brings out the full fruit flavors of the grape. The downside is that wines made in this fashion do not generally age well but we found that the 2022 is drinking perfectly right now especially when paired with carnitas tacos or burgers. It has aromas of ripe cherry, dark chocolate, and ripe red raspberry that transfer seamlessly to the palate with full on flavors of all three filling your mouth like a fruit bomb.

**BUY NOW \$40**

### Paul-Henri Thillardon 2022 Moulin-a-Vent Alizes

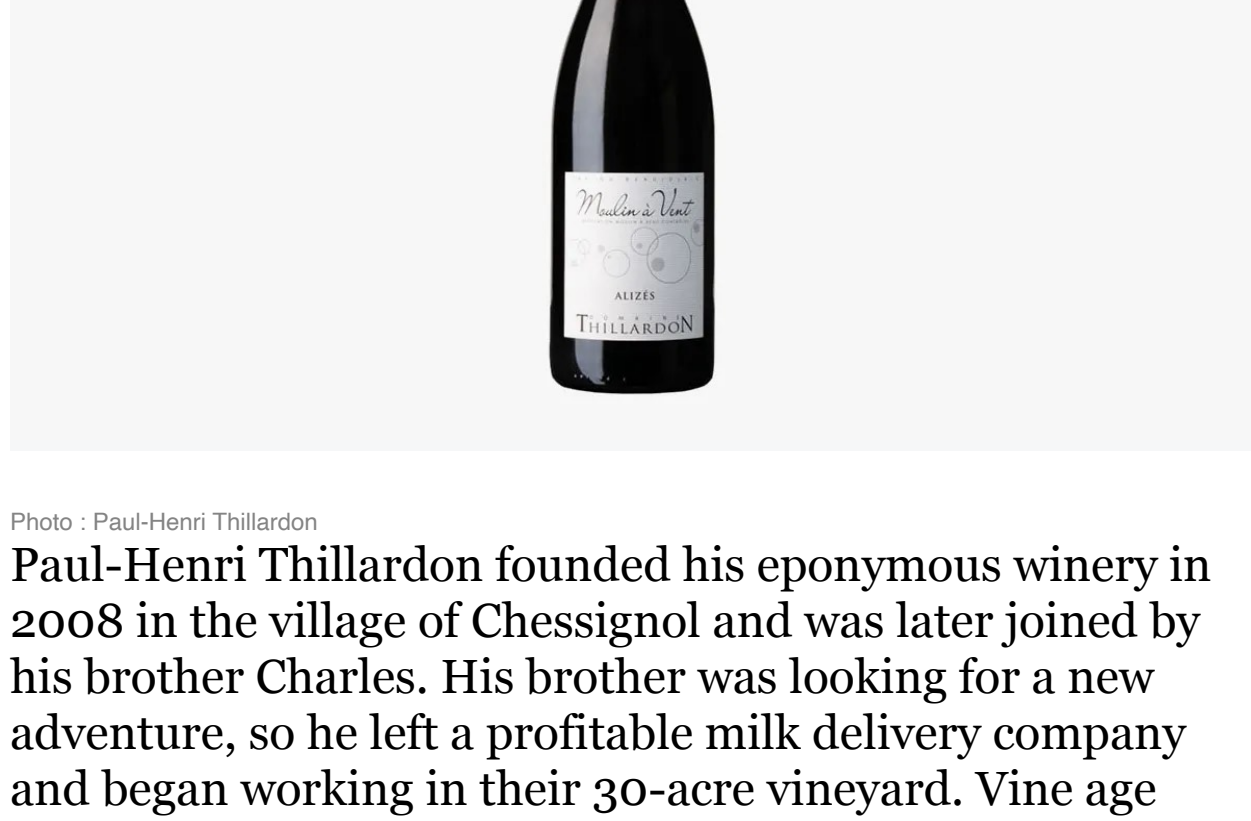


Photo : Paul-Henri Thillardon

Paul-Henri Thillardon founded his eponymous winery in 2008 in the village of Chessignol and was later joined by his brother Charles. His brother was looking for a new adventure, so he left a profitable milk delivery company and began working in their 30-acre vineyard. Vine age averages between 80 to 100 years so the wines tend to be rich, elegant, and concentrated. Their 2022 Moulin-a-Vent has aromas of cherry, cinnamon, and raspberry lead to flavors of concentrated ripe red strawberry and cherry sheathed in silky smooth tannins.

**BUY NOW \$42**

### Domaine Mee Godard 2023 Morgon Cote du Py



Photo : Domaine Mee Godard

Winemaker Mee Godard strives to make food-friendly Beaujolais wines in the heart of the Morgon appellation, where she concentrates on Gamay and Chardonnay. She feels her wines should awaken the taste buds and enhance each meal. Her vines are grown in soils composed of degraded pink granite, volcanic rock, and alluvial sediments that impart a bright minerality to the finished wines. Her Cote du Py Morgon has aromas of red plum, violet petals, black cherry, cinnamon, and nutmeg with velvety tannins and balanced acidity and flavors of red plum and Bing cherry.

**BUY NOW \$64**

## Evening Land 2023 Seven Springs Gamay Noir Eola-Amity Hills



Photo : Evening Land

The winemakers at Evening Land reported a warm summer in 2023 but the volcanic clay soils of the Seven Springs vineyard helped keep the vines cool. They felt this combination allowed them to make a Gamay with an Old World feel, and we couldn't agree more. Only 470 cases of this tasty wine were made. It has aromas of wild strawberry, ripe cherry, and crushed violet petals. Balanced acidity supports flavors of cherry, red plum, and red raspberry.

**BUY NOW \$47**