

2015

Jancis Robinson
JancisRobinson.com

PIERRE BRISSET – ECHEZEAUX GRAND CRU 2015

17,5/20 – Echézeaux Grand Cru 2015

A quiet, unassuming nose that reminds me of cold moss and old stone steps. Lightly sketched red fruit that becomes more sure and firm on the palate. Like the finest of watercolours! Lines and contours, fluid across the palate, racy and in complete harmony. Linear: horizontal and vertical. Lots of tangy damson fruit with a hint of sous bois. Very slightly chewy tannins, in the silk medium. Perfect acidity, hemming the edges with the finest of stitches. Fine-spun and long long long.

PIERRE BRISSET – VOSNE-ROMANÉE PREMIER CRU 2015

17,5/20 – Vosne-Romanée Les Rouges du Dessus Premier Cru 2015

The smell of the first cold autumn rains on the still-warm just-fallen leaves of late summer. This wine is not about fruit. It's about memories. A door left open on an early autumn morning and the spicy-leaf of a cut cigar, unsmoked. Newly printed books and old books, pages stuck together with dust. A library. Ancient flagstones. Damsons straight from the fridge. Tannins that cling like silk and sinuously move across the palate with the body rhythm of an African dancer. Both fine and primeval. A wine that makes you want to cry.

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2015

17/20 – Chambolle-Musigny Les Noirots Premier Cru 2015

Slightly smoky – like grilled cranberries. And then a hint of green hedgerow. Wonderful light-and-shadow. Fine, green-streaked fruit, fresh and taut and with the dance and lift of a violin solo. Finely sifted spices. Gorgeous juiciness. So precisely spliced. Whippet-thin tannins forming a lacework around the fruit. Racy. Delicious!

PIERRE BRISSET – GEVREY-CHAMBERTIN PREMIER CRU 2015

17/20 – Gevrey-Chambertin La Combe au Moine 1^{er} Cru 2015

Perfume of plums, lightly roasted. Mouth-filling sweetness of fruit, red and bright and etched with sinewy tannins. The sharp sweetness of sun-dried tomatoes, underpinned by fresh bay leaf and then a deeper undertow of forest floor. Fine-boned Gevrey with an upturned face and sweetness of nature that just wants to charm. So precisely sewn together!

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PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2015

17/20 - Chassagne-Montrachet Grande Montagne 1^{er} Cru 2015

Just a hint of lemon cheesecake: lemon zest, creamy richness, baked savoury-wholewheat-crust. And then, opening up more and more in the glass, ripe melons and Golden Delicious apples and a tinge of green mango. Voluptuous, in comparison with the Chassagne Grandes Ruchottes and Puligny Champs Gains tasted alongside. Mouth-filling, bold, almost verging on exuberance and then the signature Brisset restraint kicks in, pulling it all back into line with a scalpel of lime-saturated acidity. Deliciously savoury and delicately spiced on a long, slow finish.

PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2015

17/20 - Chassagne-Montrachet Grandes Ruchottes 1^{er} Cru 2015

Much more outgoing than the Puligny Champs Gains. Ripe citrus – yuzu and bergamot – and a smidgeon of nuttiness. Confident fruit that sweeps across the palate with just a hint of golden richness underneath but at the moment it's tight white currants and grapefruit and early peaches. A lovely curl of bitterness on the very end and then a sharp draw-string finish.

PIERRE BRISSET – PULIGNY-MONTRACHET PREMIER CRU 2015

17,5/20 - Puligny-Montrachet Champs Gains 1^{er} Cru 2015

Cool stones, lime leaf, very very understated. Hauntingly lovely. Fills the mouth yet is not remotely broad. Moves with the sureness and precision and exquisite control of a ballerina. Utterly complete and so beautifully integrated that I am struggling to put my finger on exactly what I'm tasting... Do I really need to? The acidity is arched and harp-string taut. The fruit is fine and mouth-watering and achingly subtle. It's long and lean but without sharp boniness. It's everything you want in a wine. Introvert, dignified, aristocratic reserve. Crystalline.

PIERRE BRISSET – MEURSAULT PREMIER CRU 2015

17,5/20 – Meursault Charmes 1^{er} Cru 2015

Richly scented. Oats and herb butter and lemon peel. The first of his white to have a distinctly smoky weave through the very green fabric of the wine. Much greener than the nose would allow! This is utterly delicious! Gun flint and tarragon and spearmint and green-crystal fruit. Like tasting liquid green glass. So fresh! So focused. So direct. Spear-like and racy and tucked in and yet there is a power and breadth that underlies everything – this wine is a whole lot richer than it is pretending to be. Stunning.