

2016

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PIERRE BRISSET – VOSNE-ROMANÉE PREMIER CRU 2016

17/20 – Vosne-Romanée Les Rouges du Dessus Premier Cru 2016

Like the guy who sits at the dinner table, listening well but speaking little, this Vosne could easily be underestimated. It doesn't leap out the glass or leap on the table. Quiet, discreet, a little lean; impeccable manners. Beautifully ironed shirt. A little cherry-menthol cough drops and slate dust and mushroom powder. Super-fine tannins, like glass etching on jewel-sharp red fruit. He leans forward a little, to catch your enthusiasm, and then sits back smiling, to let it go.

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2016

17/20 – Chambolle-Musigny Les Cras Premier Cru 2016

Warm, baked-cherry nose. Voluptuous, sensuous fruit pulling like a silk scarf through a carved filigree of marble tannins. Spice drifting through flashpoints of intense sweet-citrus acidity. Long, racy intensity – a tapestry story, needle-point fine.

PIERRE BRISSET – VOLNAY PREMIER CRU 2016

16,5/20 – Volnay Caillerets 1^{er} Cru 2016

Spiced, almost cured-meat-like in its sweet, tangy, spicy fragrance. Full of sap and vigour, that spice – coriander and fennel seed, a hint of dried dill – running like fine electric threads through ripe, delicious red fruit. Prancing, tossing its mane. And a long, delicious raspberry-dust finish.

PIERRE BRISSET – GEVREY-CHAMBERTIN PREMIER CRU 2016

16/20 – Gevrey-Chambertin La Combe au Moine 1^{er} Cru 2016

Very meaty, with a hint of cornichon. And smoke. Real Gevrey grunt and structure, like scaffolding around robust tart-plum fruit. Then through to a mid palate fairly bursting with red cherries. A wine that keeps opening – broad strides and generous.

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PIERRE BRISSET - CHASSAGNE-MONTRACHET PREMIER CRU 2016

17/20 - Chassagne-Montrachet Grande Montagne 1^{er} Cru 2016

Much crisper, more focused on the nose than the Champs Gains. Stony. White fruit and a light haze of soft herbs. There is a lemon bite to this that I didn't find in Champs Gains. It has edges to the weight, more of a mineral snap and spine. Linear and clenched and pure on the finish.

PIERRE BRISSET - CHASSAGNE-MONTRACHET PREMIER CRU 2016

16,5++/20 - Chassagne-Montrachet Grandes Ruchottes 1^{er} Cru 2016

Savory nose, a hint of raclette and dry straw. Sits somewhere between the Champs Gains and Grande Montagne. Slightly smoky, finely grainy, lemon-laced pears. Upright and pressed linen and prim and utterly correct. Yet there is something more behind this terribly proper exterior. A hint of spice, white pepper, a bite.

PIERRE BRISSET - PULIGNY-MONTRACHET PREMIER CRU 2016

16,5+/20 - Puligny-Montrachet Champs Gains 1^{er} Cru 2016

Smoky struck-match holding everything back in tightly buttoned-down reserve. Rich, creamy, languorous, a wisp of brûlée and spice in the background. Really complete and there's a sensation of tremor and shimmering minerality, but at the moment all it's giving is a sense of shape and weight, the detail of the wine kept too far back to see.

PIERRE BRISSET - BOURGOGNE CHARDONNAY 2016

15,5/20 - Bourgogne Chardonnay 2016

Smells like a warmed wool blanket. And then pears. But pears with that sort of starched, very slightly toasted, vintage-linen-sheet-and-baked-pears smell and taste that burgundy, at its most elemental, has. Understated and well behaved.