

2017

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PIERRE BRISSET – ECHEZEUX GRAND CRU 2017

17/20 – Echézeaux Grand Cru 2017

Tea-leaf fragrance and a fine-ground peppery lift, this wine soars more in the mouth than on the nose. The fruit, sweet, wild raspberry fruit, is folded into almost nettle-green leafiness, a parcel not ready to be opened. Pencil-thin, graphite-dark tannins running parallel to the fruit and for now, casting a cool shadow. Drink : 2024 - 2032

PIERRE BRISSET – VOSNE-ROMANÉE PREMIER CRU 2017

16,5/20 – Vosne-Romanée Les Rouges du Dessus 1^{er} Cru 2017

Chocolatey cherries on the nose – quite delicious, and more forward than in previous vintages – but it steps back into to its customary restraint on the palate, as if apologising for an unseemly show of emotions. Broad red-silk flag across the mouth, spiky cumin and caraway spice, elegantly honed tannins arching high over the fruit. Drink : 2022 - 2028

PIERRE BRISSET – GEVREY-CHAMBERTIN PREMIER CRU 2017

16,5+/20 – Gevrey-Chambertin La Combe au Moine 1^{er} Cru 2017

The most exuberant nose of all the Brisset 2017 red burgundies. Ripe, bright, menthol cherries. Bold and muscled with more breadth in the shoulder than its peers. Confident with a cinnamon warmth and a bit of chipotle-smoky heat. It feels more ready than its peers at the moment, but might well shut down in the next year for a while. Real Szechuan-pepper flair and complexity and build on the finish! Lots of character, lots of pzazz. Drink : 2023 - 2031

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2017

16,5/20 – Chambolle-Musigny Les Cras 1^{er} Cru 2017

Red-berried intensity on the nose that sharpens on the palate. Young and still very angular, orange-peel oils spiking the taut, lean fruit with a bitter-but-beautiful lift. Suggestion of warm, savoury spice tucked away in very, very fine tannins, but not yet ready to open out across the finish. Fennel on the finish. Lovely length. Drink : 2021 - 2027

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2017

16+/20 – Chambolle-Musigny Les Noirots 1^{er} Cru 2017

The darkest and grittiest of the three Brisset 2017 Chambolles, grilled lavender and something a little meaty underlying crushed damson fruit. Peppery, less inclined to charm, with a bracing spearmint coolness that runs the length of the wine. Spicy framework, tannins dry but fine as tracing paper. Needs time and may need some coaxing out the glass when it gets there. Drink : 2023 - 2028

PIERRE BRISSET – CHAMBOLLE-MUSIGNY VILLAGE 2017

16/20 – Chambolle-Musigny 2017

Both ripe and fresh on the nose, red-fruited and a touch of rain-bruised petals. Graceful and en pointe in the mouth, neither lean nor voluptuous, delivering Chambolle with competence and without fanfare. Drink : 2019 - 2024

PIERRE BRISSET – VOLNAY PREMIER CRU 2017

16,5/20 – Volnay Santenots 1^{er} Cru 2017

Green-scented in a herb-garden early-morning kind of way, when you walk outside after it's been raining all night and there are rose petals bruised on the path and the lavender is wet through and the soil is dark and everything smells so alive and so of the earth. Tannins like a cool finger pressed to your temple. Calming, oddly comforting. Fragrant tea and hibiscus and cinnamon and a light trace of redcurrant. This is the burgundy I'd drink with a bowl of buttered mushrooms, fresh lovage and savory. Drink : 2022 - 2028

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PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2017

17/20 - Chassagne-Montrachet Grande Montagne 1^{er} Cru 2017

Mineral and strong, a wine with piercingly direct focus. Metal running through bitter orange peel, structure and power towering over fruit. The finish is like the low smoky-deep sound of a brass gong, reverberating through the bones. Drink : 2023 - 2030

PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2017

17/20 - Chassagne-Montrachet Grandes Ruchottes 1^{er} Cru 2017

Saffron-scented and a hint of Cape gooseberry sweetness but there is a pithy bitterness that sweeps all this up and arranges it into obedient, burgundian tailored lines. Between the lines: generous smoke-and-stone-drenched citrus. Fills the nose from inside the mouth. Everything sits within a broad framework, like someone tall and big-boned, but neither skinny nor fat, with flesh that is plentiful but not plump. The finish flares with minted lift, then wraps up tightly. Drink : 2023 - 2030

PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2017

16,5/20 - Chassagne-Montrachet Abbaye de Morgeot 1^{er} Cru 2017

Lovely wet-polenta and white-flowers aromatics which become much richer and more nuanced in the mouth. Silky, creamy texture with that wonderful play of weight and diaphanous fluidity that only great wines can achieve. Broad with a touch of stone dust and ground coriander running through juicy pear-and-celery mid palate. Delicious and seems approachable already! Drink : 2020 - 2026

PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2017

16,5+/20 - Chassagne-Montrachet Morgeot 1^{er} Cru 2017

Really smoky on the nose; bacon-rich savouriness on the palate. A red-wine white wine, with so much texture it's almost tannic. Rust and metal and butterscotch and paprika with all the alto colours but without a trace of sweetness. Needs food and air and time. Fiercely tense on the mid palate. Put this one away. Drink : 2023 - 2030

PIERRE BRISSET – BOURGOGNE CHARDONNAY 2017

16/20 – Bourgogne Chardonnay Cuvée Cassaneas 2017

Extrovert sweet ginger and ripe melon nose. Good fruit with juice and flesh, a dash of sandalwood spice, plenty of substance and satisfaction and breadth. An extremely competent Bourgogne Chardonnay. Drink : 2019 - 2023