

2018

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PIERRE BRISSET – ECHEZEUX GRAND CRU 2018

16,5+/20 – Echézeaux Grand Cru 2018

Introvert and of few words. Elegant in structure with a core of pure fruit and dry tea-leaf-fragrant tannins, but very much still a work in progress – I get a sense of opening a door into a sculptor's studio and the artist not looking up, but pulsing with the message of 'please go away I don't want to be disturbed but neither do I want to be rude to you...'. So I will go away. But a re-visit will be worth it. Drink : 2025 - 2032

PIERRE BRISSET – VOSNE-ROMANÉE PREMIER CRU 2018

16,5+/20 – Vosne-Romanée Les Rouges du Dessus 1^{er} Cru 2018

Reserved, especially on the nose. Toasted walnut skins. Orange and tamarind notes giving fresh tang and energy to evolved plum on the palate. Tight tannins. Blackberries and mushroom compost. Lots here but it hasn't quite all come together yet. Drink : 2022 - 2029

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2018

17,5/20 – Chambolle-Musigny Les Noirots 1^{er} Cru 2018

Cool, braced, tense. Tannins wired to the fruit. Leafy, lean red berries and towards the end a sense of slate dust and the cold, mossy, iron-and-stone scent of old cellar steps. Exciting wine! Drink : 2021 - 2030

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2018

16,5/20 – Chambolle-Musigny Les Cras 1^{er} Cru 2018

Smells almost jammy! Rich and sweet for a Chambolle, but with underlying hibiscus and rose-petal florals. Real transparency, despite the ripe fruit. Not at all savoury and seems very open already. Drink : 2021 - 2026

PIERRE BRISSET – CHAMBOLLE-MUSIGNY VILLAGE 2018

16/20 – Chambolle-Musigny 2018

Gentle, self-effacing, the lightest outline of alpine strawberries and earth on the nose. Dry and on tiptoes, tannins almost gauzy – but not soft. Starched gauziness. A delicate, understated, ballerina-like Chambolle which will bring much pleasure by just 'being there' at the table and complementing almost any un-shouty food, rather than demanding attention or energy. The best mid-week-supper wine you could ask for, without saying for one second that it is rustic or simple. Drink : 2021 - 2026

PIERRE BRISSET – NUITS-SAINT-GEORGES PREMIER CRU 2018

16,5/20 – Nuits-Saint-Georges Aux Thorey 1^{er} Cru 2018

Deep cherry and peony perfume. So much charm! It almost falls over itself to please. Rooibos tea and dried rose petals and a smattering of sumac spice shifting like dappled light over the cherry fruit. Tannins are fluid but not soft, threaded with lithe stemminess. You could drink this now. Drink : 2021 - 2027

PIERRE BRISSET – GEVREY-CHAMBERTIN PREMIER CRU 2018

16/20 – Gevrey-Chambertin La Combe au Moine 1^{er} Cru 2018

Dense and ripe with rather powerful, square tannins. Violets and caraway with some burly blackberry fruit and a fine skein of bitterness towards the finish. Heat, too. If you're looking for power and ambition, it's all here. Drink : 2023 - 2030

PIERRE BRISSET – BOURGOGNE 2018

15,5/20 – Bourgogne Pinot Noir 2018

Rounded, open nose and sweetly ripe fruit on the palate. Tannins gently insistent, like a cat rubbing up against your legs. A touch of warmth, as if there is a scattering of raisins under the fresh cherries and blackberries. Lightly stemmy (in flavour, not in texture) on the finish. A touch of chalkboard. Drink : 2020 - 2022

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PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2018

17,5/20 - Chassagne-Montrachet Grande Montagne 1^{er} Cru 2018

Deep, complex, toasted pine nuts and smoke. Magnificent minerality, like a vinous salt lick of ground toasted hazelnuts, fresh-poured concrete, chalk, clay wet on a potter's wheel, cold green apples and pickled lime peel. Long and fierce and driven. Stunning salty finish. Drink : 2020 - 2028

PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2018

17/20 - Chassagne-Montrachet Grandes Ruchottes 1^{er} Cru 2018

Floral, fragrant, apples and apple-sugar dust. Dancing and oh-so-pretty. Fresh with a touch of delicious, crisp green, like biting into a slice of particularly sweet kohlrabi. Like biting into a slice of early summer. So much more ethereal than its premier cru stablemates. Is this terroir or less oak? But nonetheless there is still a determinedly persistent length on this. Don't underestimate it. Drink : 2020 - 2026

PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2018

16,5/20 - Chassagne-Montrachet Abbaye de Morgeot 1^{er} Cru 2018

Smells just like just-popped buttered popcorn, if you tossed it through with finely chopped dill. Weird, but that's what I get. On the palate it has the softness, but gently implied tartness, of cooked Granny Smith apples. The oak/lees that is more prevalent on the nose melts into the fruit on the palate. Cold apples. Sourdough tang and saltiness. Touch of ash smoke, the taste in the back of your throat when you poke last night's cold campfire embers in the early light of dawn. Drink : 2021 - 2027

PIERRE BRISSET – BOURGOGNE CHARDONNAY 2018

17/20 – Bourgogne Chardonnay Cuvée Cassaneas 2018

Raw walnuts. Pears. Unexpected sweetness of fruit on the palate – pears again – and the lovely walnuts of the nose providing texture, depth and savouriness on the palate. Shimmering lemon and grapefruit citrus in the acidity drawing structural lines that lengthen and tighten. For a Bourgogne, enormous delivery and probably **VVG**V (very, very good value). Drink : 2020 - 2023