

2019

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PIERRE BRISSET – ECHEZEAUX GRAND CRU 2019

17/20 – Echézeaux Grand Cru 2019

A ripe fist, but still a fist. Cherry tobacco, cherries, roast chestnuts. White pepper and saltiness. Long ways from being ready. The only one of these super-silky Brisset wines to have much of a nod towards tannins, but it's still all about the hedonistic richness. Drink : 2025 - 2032

PIERRE BRISSET – VOSNE-ROMANÉE PREMIER CRU 2019

17/20 – Vosne-Romanée Les Rouges du Dessus 1^{er} Cru 2019

Red-apple skin and woodland raspberries. Violets. Very pretty. Unexpectedly elegant for a 14%er. Parma violet dust. As gentle as a veil. So pure, essence of raspberries with a trace of lemon zest. And a trace of tobacco smoke on a late summer night across the valley. Smells of autumn moonlight, the first-fallen dew-damp leaves of the walnut trees, dew at two o'clock in the morning when you should be in bed but you're there between the vines smelling clover and grass and a glass of late-night wine. Smells of the black-velvet dress worn by the person you always wished you were. Drink : 2023 - 2029

PIERRE BRISSET – GEVREY-CHAMBERTIN PREMIER CRU 2019

17/20 – Gevrey-Chambertin 1^{er} Cru 2019

Dark roses, rosehip fragrance. Damsons. Plush. Super-soft tannins. A gentle trail of cigar, like rubbing it between your fingers. Fresh fresh pomegranate seeds. Plump. None of Gevrey's usual toughness and legs-astride alpha aggression. Bay-leaf fragrant on the finish. This is exceptionally voluptuous and seductive Gevrey! Classicists may object, but there is dark sweet beauty in this wine. Drink : 2022 - 2029

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2019

17,5/20 – Chambolle-Musigny Les Cras 1^{er} Cru 2019

Pale. Smelt woody when I first poured it. Like cracked walnut shells. Lovely clean fruit, like the clear-throated notes of a thrush song. Woodland strawberries, the finest crack of black pepper, a homeopathic touch of paprika. Transparent tannins. Over the next couple of days, the wine became more fragrant, more cashmere in sensation; the fruit deepened, sweetened, pooled gently across the palate, gleaming with soft light; turning to the dried hibiscus petals and rose petals of the 2018. Drink : 2022 - 2029

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2019

16,5/20 – Chambolle-Musigny Les Noirot 1^{er} Cru 2019

Dark cherry red. On day one, it smelt just like wet laundry. Then cooked strawberries. Refined but very, very rich. Much more ripeness and weight and cooked fruit than the Les Cras. Kohl-pencilled tannins, dark smoky edges, graphite lines through the sweetness of fruit. Almost rugged by comparison with the Cras. I find this a little too much on the cooked-fruit/overripe spectrum. Exciting wine! Drink : 2021 - 2028

PIERRE BRISSET – NUITS-SAINT-GEORGES PREMIER CRU 2019

16,5++/20 – Nuits-Saint-Georges Aux Thorey 1^{er} Cru 2019

Oakiness seems more pronounced than on their other 2019s. Wood bark, tobacco leaf. Fine fruit but hesitating in the background, holding back. Still gorgeous, still rich, but seems to need a bit more time than the others. Drink : 2023 - 2029

PIERRE BRISSET – BOURGOGNE 2019

16/20 – Bourgogne Pinot Noir 2019

Gentle persistent oak spice through the sweet fruit. Seems unusually dark-fruited for a bourgogne; I think this is the first time I've tasted mulberries on a burgundy! Rich and full-throated. Quite sumptuous for a bourgogne. Drink : 2021 - 2024

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PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2019

17/20 - Chassagne-Montrachet Grande Montagne 1^{er} Cru 2019

Classic Chassagne-Montrachet nose. How to describe that which is not a swirl, or layers, or melange, or mosaic, but comprises of struck flint, ripe apples, cold steel, toasted oatmeal porridge, smoke, cream, hazelnut skin, cold green apples... Steely structure right now, although enough give and breadth around the structure to bode well for a good future. Drink : 2023 - 2030

PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2019

16,5++/20 - Chassagne-Montrachet Abbaye de Morgeot 1^{er} Cru 2019

There is a distinct fresh-coconut and gorse-blossom character to the aroma and palate of this wine – is this the oak? Dense, compact; sour cream and baked pears. A long way off from being ready to drink. Drink : 2024 - 2030

PIERRE BRISSET – SAINT-AUBIN PREMIER CRU 2019

16,5/20 – Saint-Aubin Sous Roche Dumay 1^{er} Cru 2019

Smoky hazelnuts nose. Firm, decisive, muscular St-Aubin. Pears and cordite, but no fat, no curves – all about winning that 10,000-metre race. Although the next day, tasted again at about 15 °C (the first tasting was when the wine was cold, around 8/9 °C), there were curves appearing under the racy, tight edges, albeit muscular ones. Long, bitter, white-pith streak into the end. Drink : 2023 - 2028

PIERRE BRISSET – BOURGOGNE CHARDONNAY 2019

16/20 – Bourgogne Chardonnay Cuvée Cassaneas 2019

Baked apples and cream on the nose, a little more spice and conifer-resin on the palate. Sleek, neat, lively. Not as much depth or complexity as their 2018 but really does deliver for a Bourgogne. Drink : 2021 - 2024