



### PIERRE BRISSET - ECHEZEAUX GRAND CRU 2020

### 17,5/20 - Echézeaux Grand Cru 2020

Needs time to open. Iodine aroma. Raspberries, blood, cold stream running over copper bracken and red rocks. There's a nettles-in-the-shadows-of-trees green to this wine, a whisper of wind, but mostly it tastes of earth. Rain-wet, petrichor-licked earth within the fine iron curlicue of tannins. Drink: 2024 - 2032

### PIERRE BRISSET - VOSNE-ROMANÉE PREMIER CRU 2020

## 17/20 - Vosne-Romanée Les Rouges du Dessus 1er Cru 2020

Tangy and transparent. A wine that tastes as if the iron sky of winter is bleeding autumn from the red and copper fallen leaves. Rosehips and sour cherries and rust. Serious, savoury, the blood-red-tang-taste of wet sumac and the cold mineral smell of frost-snapped dawn crackling underfoot. Tannins as slim and etched and black-inked and still as the criss-cross of bare branches against the grey of drained winter skies. Tart, whipped finish. Drink: 2025 - 2031

#### PIERRE BRISSET - CHAMBOLLE-MUSIGNY PREMIER CRU 2020

## 17/20 - Chambolle-Musigny Les Noirots 1er Cru 2020

Fresher than the 2019 (despite the hefty alcohol in this 2020). Winter berries, the cool minerality of wet clay. Cool tannins, almost minty in their grip and cold-breath burn. Taut, tart, tight red fruit inside an intensely peppery fine frame. Quite exciting, and unexpectedly balanced and elegant for a 14.5% wine. Drink: 2024 - 2032

### PIERRE BRISSET - CHAMBOLLE-MUSIGNY PREMIER CRU 2020

## 15,5/20 - Chambolle-Musigny Les Cras 1<sup>er</sup> Cru 2020

Smells like braised kale and hazelnuts. Tastes of iron and iodine-soaked strawberries, blood orange and bruised raspberries, mint trampled in cold rain-soaked heavy-dark ground. Gamey. Bruised dark fruit. For a wine with no new oak, there seems to be a strong oaky component. Heavy extraction? Almost Zin-like. Pinot with a black eye. Drink: 2024 - 2032

#### PIERRE BRISSET - NUITS-SAINT-GEORGES PREMIER CRU 2020

# 17/20 - Nuits-Saint-Georges Aux Thorey 1er Cru 2020

To begin with, a wine so tight and sharp and impassive that I didn't even try to write a tasting note. It needed 48 hours of being open before the portcullis of resistance lifted and I could find out anything about the wine at all. And then, surprisingly, the fruit was gentle. Ripe raspberries steeped in breakfast tea. Cherries with a gleam of liquorice lace. The tannins melded – shaping, holding, but not cramping the fruit. A transformation and a lesson in patience. Drink: 2024 - 2032

### PIERRE BRISSET - BOURGOGNE 2020

# 16/20 - Bourgogne Pinot Noir 2020

Ripe red-nectarine nose. Very pretty, emphatic, clear-as-a-bell red-plums fruit in a sheath of astringent, drying tannins. They almost, almost overcome the fruit, but after being open for three days the fruit triumphed and the tannins declared themselves well and truly licked. Sumptuous ripeness prevailed. So, either decant for three days if drinking now, or maybe wait another year or two. Drink: 2023 - 2026





### PIERRE BRISSET - CHASSAGNE-MONTRACHET PREMIER CRU 2020

## 16,5/20 - Chassagne-Montrachet Abbaye de Morgeot 1er Cru 2020

It doesn't seem to smell or taste as oaky as their Sous Roche Dumay St-Aubin, although a dusting of sandalwood is hanging in the air. Lemongrass and key-lime pie, smudge of cardamom on the nose. Sweet grapefruit, lemon verbena, mouth-filling fruit and herb-green acidity. Lovely length and shape. Really firm and full and weighty on the finish. Immensely satisfying. Drink: 2024 - 2030

### PIERRE BRISSET - SAINT-AUBIN PREMIER CRU 2020

### 16,5/20 - Saint-Aubin Sous Roche Dumay 1er Cru 2020

trikingly golden in colour. Exotic nose – frangipani flowers and mango – with rich, toasted-cereal oakiness. Strong oak imprint on the palate as well, but the fruit, which is not as exotic as the nose suggests, is leaning into it and holding its own. Salty lemon etch, white pepper and hazelnuts with a faint trace of smokiness. Racy acidity. Feels more full-bodied than 12.5%! Fabulously fragrant, sage-minty, tingly, peppery finish. Drink: 2024 - 2030

### PIERRE BRISSET - BOURGOGNE CHARDONNAY 2020

## 16/20 - Bourgogne Chardonnay Cuvée Cassaneas 2020

Orange citrus nose. A good balance of bold fruit, firm acidity and savoury bones. Fine spice. Silky texture. Positive, mouth-watering finish. Drink: 2022 - 2025