



PIERRE BRISSET - VOSNE-ROMANÉE PREMIER CRU 2021

17,5/20 - Vosne-Romanée Les Rouges du Dessus 1er Cru 2021

An undeveloped nose, but wow, this explodes in the mouth. Peony, Turkish delight, pomegranate, nutmeg and sweet pepper spices. Fragrant top notes dance like rose-garden petals in the breeze over succulent, spicy sweetness and then, under that, a more earthy, woodsy, truffles-and-loam hum of life. Tannins are precise, like hand-tailored stitches through silk. Truly gorgeous. Piquant spices pinging through the silky sweet tannins on the long, long finish. This is a thrilling Vosne. Drink: 2024 - 2031

PIERRE BRISSET - CHAMBOLLE-MUSIGNY PREMIER CRU 2021

17,5/20 - Chambolle-Musigny Les Cras 1er Cru 2021

Raspberries and acidity so silvery and silken and red-jewel pretty that it glows. The tannins feel like paper-thin slivers of ruby, as if they've been brushed onto the fruit with a feather. Almost shockingly different from the 2020 – this is delicate, laminar, saturated with fruit and yet the overall impression is that of spider silk, glowing with the red light of dawn through dew drops. It's a beauty. Drink: 2024 - 2033

PIERRE BRISSET - CHAMBOLLE-MUSIGNY PREMIER CRU 2021

16,5++/20 - Chambolle-Musigny Les Noirots 1er Cru 2021

Not showing much on the nose at the moment, but it's very young and most certainly makes up for it on the palate. The fruit is so, so pretty with a song-thrush limpidity and purity. Raspberries, hawthorn berries and sour cherries are flecked with orange zest and kumquat-sharp acidity. The tannins have the texture of sea glass and there is a freckle of sour dried-lime-peel and pepper on the end. Long and insistent. Drink: 2025 - 2032

PIERRE BRISSET - NUITS-SAINT-GEORGES PREMIER CRU 2021

17/20 - Nuits-Saint-Georges Aux Thorey 1er Cru 2021

The first of Brisset's red burgundies to have a bouquet, and when I lift the glass to my nose, my first thought is: 'Aaaaaah. Smells like burgundy.' A little more malty baked sweetness than the other Brisset wines. Like softly roasted black cherries, cranberries in a tart. An almost note of chocolate brownie. Cumin. Cinnamon stick. Mushrooms in a pie. The softest of softest tannins – like burying your nose in a hand-knitted cashmere scarf. Drink: 2024 - 2031

PIERRE BRISSET - POMMARD PREMIER CRU 2021

16,5/20 – Pommard 1^{er} Cru 2021

Like Brisset's Les Noirots, it's pretty mute on the nose. But the fruit and perfume are all there, carefully and gracefully coiled up in waiting. There is an interesting tang – the kind I usually find on wines which are made with very low added sulphites and spontaneous fermentation. But it's well-restrained, adding dimension, bringing length, deepening the fruit and angling the acidity. Drink: 2025 - 2030

PIERRE BRISSET - BOURGOGNE 2021

15,5/20 - Bourgogne Pinot Noir Cuvée Gabrius 2021

Fresh and redcurrant sharp. Sappy, stemmy, light and zesty. Lots of refreshment. Drink: 2023 - 2025





PIERRE BRISSET - CHASSAGNE-MONTRACHET PREMIER CRU 2021

17/20 - Chassagne-Montrachet Abbaye de Morgeot 1er Cru 2021

Is anise a Brisset characteristic or a vintage characteristic? Anise and liquorice notes seem to run very clearly through all three of these 2021 Brisset whites. Nectarine and quinine and a beautiful, mouth-watering stone-quarry-dust minerality. More fruit than the Sous Roche Dumay. The texture of well-polished stone. Really long, long minerality. Not an ounce of fat. Drink: 2024 - 2029

PIERRE BRISSET - SAINT-AUBIN PREMIER CRU 2021

16/20 - Saint-Aubin Sous Roche Dumay 1er Cru 2021

Like the Brisset Bourgogne Chardonnay 2021, there is a lot of liquorice spiciness in this. Not only anise and the cool, broad sweetness of liquorice laces, but also the earth-apple-anise smell that comes from peeling celeriac root. The apple moves in front on the palate, bringing with it the green-herb spice of apple peel and dandelion-root bitterness. Despite broad-shouldered tension on the briny finish. Drink: 2024 - 2028

PIERRE BRISSET - BOURGOGNE CHARDONNAY 2021

15,5/20 - Bourgogne Chardonnay Cuvée Cassaneas 2021

Smells so very like green hazelnuts and lemon verbena; a little bit of liquorice root, the flavour of which lingers on the palate. A reserved, lean, slightly bony bourgogne Chardonnay. Drink: 2024 - 2027