

2023

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PIERRE BRISSET – VOSNE-ROMANÉE PREMIER CRU 2023

17,5/20 – Vosne-Romanée Les Rouges du Dessus 1^{er} Cru 2023

There are some wines that instantly buckle my knees and this was one. Conchoidal from the first moment in the mouth, stone and swirl and scalloped sweetness and flinty minerality. Iridescent sweetness; tannins laminar lustrous; cherry and strawberry juice saturating every molecule of structure. Tension that unravels into come-hither coils of quiet charm. Smoky finish, long and rose-petal fragrant. A wine that you simply don't want to end. Drink : 2025 - 2038

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2023

17,5/20 – Chambolle-Musigny Les Cras 1^{er} Cru 2023

Once again, Brisset's Les Cras is a beauty, glowing with crimson fruit, the sweetness and intensity radiating out through the tannins and the veils of spice and herbs. Less savoury fissures and less bitterness than the 2022. The tannins are slender but long and strong. It's a generous, almost luscious Chambolle but the ripeness is beautifully restrained. Drink : 2025 - 2033

PIERRE BRISSET – CHAMBOLLE-MUSIGNY PREMIER CRU 2023

16/20 – Chambolle-Musigny Les Noirot's 1^{er} Cru 2023

More peppery, closed in, less exuberant than Brisset's Les Cras – the tannins are a little more obvious, tighter, drier; the acidity feels a bit higher. Sour cherry, hawthorn berry and tamarind and oranges. Tangy and somehow a little more fragile than the other Brisset 2023s. An introverted wine, holding back. Drink : 2025 - 2031

PIERRE BRISSET – NUITS-SAINT-GEORGES PREMIER CRU 2023

16,5/20 – Nuits-Saint-Georges Aux Thorey 1^{er} Cru 2023

Dense and so rich it's almost redolent of pomegranate molasses. Malt and chocolate and cherries in chocolate. Tannins like slow-slipping slub silk. Only in the echo of the finish is a note of freshness, a wet-bricks minerality. An exceptionally hedonistic Nuits. Drink : 2025 - 2033

PIERRE BRISSET – POMMARD PREMEIR CRU 2023

17/20 – Pommard 1^{er} Cru 2023

Rich damask and damson drapes of flavour and texture giving the wine a sensuous sense of weight and richness, but they cannot detract from the mouth-watering geosmin freshness of rain-drenched loam and mushroom compost and waterfall-understone mossiness. An extravagant wine that has confidence and swagger, really owning Pommard power, largesse and richness. Drink : 2025 - 2031

PIERRE BRISSET – BOURGOGNE 2023

16,5/20 – Bourgogne Pinot Noir Cuvée Gabrius 2023

This is just so good – for a regional-level burgundy, it delivers a whopping romp of fruit, sliding in on a joyful tangle of tannins. Bodaciously ripe for burgundy. It's drink-me-damn-it delicious, with every bit of it exactly where and how it should be for scrumptious Pinot Noir. Drink : 2025 - 2028

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PIERRE BRISSET – CHASSAGNE-MONTRACHET PREMIER CRU 2023

16,5++/20 - Chassagne-Montrachet Abbaye de Morgeot 1^{er} Cru 2023

The oak is still thick and rich and praline-unctuous on this baby Chassagne-M. It's broad and restless and full of its own confidence and uncoordinated beauty. Cedar and cumin spices, curdled cream, lemon sponge, bay leaf. So many gorgeous components but it feels like there is puppy fat there and it hasn't quite come of age. Everything to come. Drink : 2027 - 2033

PIERRE BRISSET – SAINT-AUBIN PREMIER CRU 2023

17/20 – Saint-Aubin Sous Roche Dumay 1^{er} Cru 2023

Incredible texture – a wine that feels as if it's gripping down on me from the first droplet on my tongue. Like dipping your tongue in a pile of chalk powder. And then, after the texture, I smell flowers. Sweet pea, the melon and strawberries of daphne, the spicy clove of pinks. A dry wine, but you can taste cherry syrup, orange marmalade, quince on toast. A wine that moves in slow circles, no hurry here, feeling its weight in considered, careful, concentric concentration. Drink : 2025 - 2033

PIERRE BRISSET – MEURSAULT 2023

17/20 – Meursault Les Grands Charrons 2023

Opulent, expansive, liquorice cream and caramel flecking the broad canvas of heavy-silk poached pears and baked apples. Cinnamon in the cracks. Sweet fennel. Acidity both soft and firm, clouds and stones, clipped and curved. Goose-down spices feathering the long finish. Drink : 2025 - 2033

PIERRE BRISSET – BOURGOGNE COTE D'OR CHARDONNAY 2023

16,5/20 – Bourgogne Côte d'Or Chardonnay Cuvée Cassaneas 2023

Key-lime pie, apple blossoms, subtle toastiness, curds and whey with a long, lovely contour line carved by salty lime and bay-leaf spice. Despite almost extravagant extroversion, a plenitude of ripe fruit, a sashay of spices, this burgundian challenge to southern-hemisphere Chardonnays has gorgeous balance. Drink : 2025 - 2029

LES DESSOUS – COTEAUX BOURGUIGNONS CHARDONNAY 2023

15,5/20 – Les Dessous - Chardonnay 2023

Apples and melons with a touch of thick whipped cream. Fresh, frank and friendly. Drink : 2025 - 2026