



2009 Domaine du Vissoux Beaujolais Blanc

A Chardonnay Dry White Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 87

Drink 2010 - 2011

Cost: \$19

Chermette's 2009 Beaujolais Blanc smells of fresh apple and honeydew melon mingled with toasted hickory; caresses the palate with generously juicy but soft fruit; and finishes without mineral dimension but with bitter counterpoint from apple pip and toasted nut. Drink this appealing, vintage-typical Chardonnay over the next 6-9 months. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

NV Domaine du Vissoux Cremant de Bourgogne Brut

A Chardonnay Dry White Sparkling wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 86

Drink -

Cost:

Also recommended, but no tasting note given. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

NV Domaine du Vissoux Cremant de Bourgogne Extra Brut

A Chardonnay Dry White Sparkling wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 88

Drink -

Cost:

The distinctively delicious NV Cremant de Bourgogne Extra Brut – a blend of Chardonnay from 2006, 2007, and 2008 – brims with tangerine, pineapple and lime. Exuberantly aromatic and vividly and lusciously citric, it is mouth-filling yet delicate, and finishes with a salt-tinged, saliva-inducing and invigorating savor. Although there is no lot designation on the label and I hesitate to review a non-vintage cuvee under those circumstances, this is so delicious it would be a shame not to give an account, and I would simply make sure that the wine has not been too long in the bottle before purchasing. I tasted the initial, late November disgorgement of this particular, virtually zero-dosage cuvee; the corresponding Brut was far less exuberant or clear. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Beaujolais Coeur de Vendanges

A Gamay Dry Red Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 90

Drink 2010 - 2013

Cost:

From older vines – in this instance incorporating fruit both from the South and from the Beaujolais-Villages sector, near Brouilly – and vinified entirely in barrel, Chermette's 2009 Beaujolais Couer de Vendanges smells vividly of fresh purple plum and cassis; is imposingly mouth-filling yet bright and buoyant (especially by the standards of the vintage, and despite higher-than-usual 13.3% alcohol) and finishes with persistent interplay of generously juicy fruit with salt, chalk, fruit pit, and iodine. This saliva-inducing beauty should remain delightful for 2-3 years. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Beaujolais Pierre Chermette

A Gamay Dry Red Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 87

Drink 2010 - 2011

Cost: \$16

The basic bottling 2009 Beaujolais Pierre Chermette – even at only 12.6% alcohol, still alcoholically weightier than usual for this cuvee – displays sweetly ripe strawberry and cherry fruit with hints of iodine and chalk as well as cherry pit bitterness typical for these chalky southern Beaujolais soils. The overall effect is softer and less vivid than usual but still delicious, and will be best enjoyed over the coming year, lightly chilled. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Beaujolais Rose

A Gamay Dry Rose Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 86

Drink -

Cost: \$16

Also recommended, but no tasting note given. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Beaujolais Vieilles Vignes Cuvee Traditionelle

A Gamay Dry Red Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 89

Drink 2010 - 2012

Cost: \$18

Chermette's 2009 Beaujolais Vieilles Vignes Cuvee Traditionelle – whose 45 hectoliter per hectare represented, he said, about as high a yield as he ever gets – is loaded with ripe cherry and purple plum; laced with lip-smacking and invigorating salinity and cherry pit bitterness; and finishes with savory length, notes of iodine and chalk adding to a sense of minerality pronounced for its vintage (and highlighting the difference with the basic "Pierre Chermette" bottling, which incorporates purchased fruit). Soft and generous yet minerally diverse and refreshing, this should remain delightful for 18-24 months. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Brouilly Pierreux

A Gamay Dry Red Table wine from , Brouilly, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 91

Drink 2010 - 2014

Cost: \$27

High-toned kirsch, blueberry, plum distillate, and maraschino rise from the glass of Chermette's 2009 Brouilly Pierreux, whose tiny-berried palate concentration is allied to a caressing mouth-feel, and which offers iodine, crushed stone, and walnut oil accents in a long, buoyant finish. While even riper than this year's Couer de Vendange, this is more elegant, and ought to be worth following for 3-4 years. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Fleurie les Garants

A Gamay Dry Red Table wine from , Fleurie, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 92

Drink 2010 - 2016

Cost: \$28

Like his other wines of the vintage, Chermette's 2009 Fleurie Les Garants – from lower down than Poncie and with southwestern inclination, but essentially the same soil – lacks the dark color that marks so many 2009s. Scents of fresh blackberry and purple plum adumbrate a generously juicy palate with a vivid sense of fruit pit and berry seed. The Poncie is cooler in personality though still full of energy, whereas the Les Garants is richer on the palate and more overtly (in this case black-) fruited. A pungent smokiness and tactile sense of stony underlying minerality characterize this wine's positively gripping finish, and as it opens, elusive hints of spice and further minerality emerge. I would plan on following this outstanding value for half a dozen years, if not longer. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%.
Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Fleurie Poncie

A Gamay Dry Red Table wine from , Fleurie, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 91

Drink 2010 - 2015

Cost: \$27

Vividly fresh red raspberry, blackberry, and rhubarb scent the Vissoux 2009 Fleurie Poncie, marking a striking contrast with the fruit character of its Brouilly stable mate. The high altitude and southeasterly inclination encourages a sense of refreshment and energy that – for all of their manifest virtues – one often seeks in vain among Beaujolais's 2009s. Yet this is also silken in texture and its stimulating length tartly seductive, with salt, meat broth, and mint adding complexity. Plan on enjoying this over a 4-5 year period. Incidentally, it harbors only 13.2% alcohol. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%.
Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2009 Domaine du Vissoux Moulin A Vent les Trois Roches

A Gamay Dry Red Table wine from , Moulin A Vent, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #190 (Aug 2010)

Rating: 91

Drink 2010 - 2017

Cost: \$29

The Vissoux 2009 Moulin-a-Vent Les Trois Roches – named for the Rohegnes, La Rochelle, and Roche Noire sites south of Chenas – smells of fresh dark cherry and purple plum along with charred

wood (though not necessarily from barrel). Rather restrained and laid-back on the palate, it nonetheless clings with authority, offering smoky, crushed stone, and saline mineral elements in a dynamic interchange with its concentrated fruit. This is likely to blossom beautifully over the next couple of years and be worth following for 5-7. Pierre Chermette – for more about whom, consult my report in issue 184 – picked his crus from September 7-15 and his vines in the South of Beaujolais the week following, managing to keep alcohols below 13.5%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800
