



2011 Domaine du Vissoux Beaujolais Blanc

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

Review by [David Schildknecht](#)

WA # , #207 (Jun 2013)

Rating: 88

Drink 2013 - 2015

Cost: \$20

Chermette's 2011 Bourgogne Blanc (sold outside the U.S. as Beaujolais Blanc) offers scents of fresh apple and parsnip along with marine salinity and alkalinity. Soft in feel but with tart notes of apple skin and piquancy of parsnip serving for slight invigoration, this cuvee-s satisfying finish bears out the maritime mineral intimations of the nose and adds a satisfying hint of nuttiness. I would plan on enjoying it before the end of 2015. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 Domaine du Vissoux Beaujolais Coeur de Vendanges

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

Review by [David Schildknecht](#)

WA # , #207 (Jun 2013)

Rating: 90

Drink 2013 - 2016

Cost: \$17-\$20

Chermette's 2011 Beaujolais Coeur de Vendanges unites North and South, granite and chalk, and in both instances from centenarian vines (now specified as "Vignes Centenaires" on the label employed for the U.S.). It is alluringly scented with almond and pistachio extract, kirsch, and fresh cherry, delivering the combination of high-toned aromatic intensity and brightly penetrating, bell-clear palate juiciness that I more often associate with his Beaujolais Vieilles Vignes Cuvee Traditionelle. Stony underpinnings; radish-reminiscent and piquantly pit-like invigoration; and saliva-inducing salinity all combine for a vibrant, mouthwatering, almost sizzingly intense finish. This fine value and lip-smacker should serve beautifully through 2016, if not longer. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best

wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 Domaine du Vissoux Beaujolais Pierre Chermette

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

Review by [David Schildknecht](#)

WA # , #207 (Jun 2013)

Rating: 88

Drink 2013 - 2015

Cost: \$15

The Chermette 2011 Beaujolais Pierre Chermette (which, like its rose counterpart, is labeled outside the U.S. as "Cuvee Griotte") delivers the scents and juicy palate presence of sour cherry and strawberry tinged with almond and salt, and underlain by stone. There isn't quite the cut or lift that I associate with many vintages of this cuvee from typically chalky southern Beaujolais sites, but this infectiously juicy offering should delight at least through 2015. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 Domaine du Vissoux Beaujolais Rose

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

Review by [David Schildknecht](#)

WA # , #207 (Jun 2013)

Rating: 85

Drink -

Cost: \$16

Also recommended, but no tasting note given. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 Domaine du Vissoux Beaujolais Vieilles Vignes Cuvee Traditionelle

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

Review by [David Schildknecht](#)

WA # , #207 (Jun 2013)

Rating: 89

Drink 2013 - 2016

Cost: \$16-\$25

Chermette's 2011 Beaujolais Vieilles Vignes Cuvee Traditionelle is even more vividly fruity in scent and flavor than its little sibling (the "Pierre Chermette" bottling in U.S. markets). Not only does this issue from older vines and better-exposed sites, there are significant outcroppings of granite even around Chermette's southern base, and this taps as many of those as it does sites underlain by the chalk-clay amalgam more typical of Beaujolais's South. Cherry and plum close to their pits are set off by underlying stoniness and laced with saliva-liberating salinity, and while this isn't especially complex, it is utterly mouthwatering and infectious. Feel free to enjoy through 2016, by which time it may well have displayed enhanced complexity. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 Domaine du Vissoux Brouilly Pierreux

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

Review by [David Schildknecht](#)

WA # , #207 (Jun 2013)

Rating: 90

Drink 2013 - 2016

Cost: \$27-\$32

The Chermette 2011 Brouilly Pierreux is dominated by ripe but pleasantly tart-edged, basil-tinged blueberry and boysenberry. It offers a lovely sense of levity, if less concentration than most of its immediate stable mates, and finishes with iodine and subtle salinity serving for saliva-inducement and crunchy, nutty, positively herbal suggestions of lentil sprout lending invigoration. It should drink well at least through 2016. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

NV Domaine du Vissoux Cremant de Bourgogne Brut L1201

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

Review by [David Schildknecht](#)

WA # , #207 (Jun 2013)

Rating: 88
Drink 2013 - 2015
Cost: \$25

From the Coeur de Vendanges on "up," everything here was bottled in July. From vintages 2008-2010, the Chermette non-vintage Cremant de Bourgogne Extra Brut L1201 delivers a meadow-s worth of grasses and flowers on the nose, along with apple and lime that inform the crisp, juicy palate personality of this texturally polished, lovely methode champenoise. Together with discreet but efficacious salinity, there is almost a sense of sweetness to its lingering finish so that the absence of any dosage is entirely appropriate. I would suggest enjoying before the end of 2015. (On this occasion - though those roles are often reversed - I found the low-dosed Brut counterpart, which carries the same lot number, significantly less delicious.) Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 Domaine du Vissoux Fleurie les Garants

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

Review by [David Schildknecht](#)
WA # , #207 (Jun 2013)
Rating: 92
Drink 2015 - 2020
Cost: \$28

The mostly large barrel-raised Chermette 2011 Fleurie Les Garants exhibits a more vivid as well as char-roasted red meatiness than its Poncie counterpart, mingling earthy beet root with its lusciously ripe plum and cherry. More pronouncedly marked by fruit pit piquancy; firmer in feel than the corresponding Poncie; and with intensely peppery impingement, this is altogether more backward ("typically," notes Chermette) but finishes with a striking sense of levity; incipient complexity, and outstanding sheer reach, cut and persistence. This outstanding value is apt to be irresistible between 2015 and 2020, but might well age with poise for longer. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 Domaine du Vissoux Fleurie Poncie

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

Review by [David Schildknecht](#)
WA # , #207 (Jun 2013)
Rating: 92

Drink 2013 - 2019
Cost: \$22-\$32

Chermette's 2011 Fleurie Poncie introduces carnality in the form of marrowy and roasted red meat; nuttiness in the manner of roasted, subtly caramelized chestnut; and a luscious intensity of ripe fresh cherry and plum. A saline, bittersweet savor of shrimp shell reduction mingles with the fruit and meaty elements, capturing the salivary glands in a long, strikingly buoyant finish that doesn't lack either for infectiously juicy primary fruit or nuanced interaction with stony and crystalline notes. This outstanding value should merit following at least through 2019 and quite probably beyond. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

2011 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 # , #207 (Jun 2013)
Rating: 92
Drink 2013 - 2020
Cost: \$30-\$35

Chermette's 2011 Moulin-a-Vent Les Trois Roches is named after the three lieux-dits that inform it (for more about which see my account in Issue 196). The wine delivers a complex amalgam of infectiously juicy, ripe cherry and purple plum with bittersweet roasted nuttiness; savory roasted meatiness; moss and stone; gentian- and iris-like floral intrigue. The purity of fruit, lift, and caressing texture render this outstanding value irresistible already, yet, like its Fleurie counterparts, it is likely to drink superbly through 2020 if not beyond. Pierre Chermette (see comments sprinkled throughout my earlier reports on his wines for more on his vineyards) picked from August 25 through September, 2011. "In terms of typicity," he says, "this is a great vintage," and he expressed strong confidence that his top bottlings will display the age-worthiness that has long characterized the best wines from this estate. (Indeed, even his Appellation Beaujolais - long the sole one in which he had holdings - has been known to age deliciously for 5-6 years.) Chermette felt no need to chaptalize even at the low end of his range - as he had in 2010 and would in 2012 - and finished alcohol levels in his top 2011s closely approach but don't reach 13%. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800
