



## 2008 Domaine du Vissoux Beaujolais Blanc

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

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 87

Drink -

Cost:

High-toned, ester-rich citrus and distilled pit fruit aromas; piquant nuttiness; and a soft, oily texture characterize Chermette's 2008 Beaujolais Blanc. An overly lactic note jars with the juiciness of citrus in the finish, but there is a satisfying underlying chalkiness as well as excellent sheer length. While Chermette has not displayed the talent in this genre of his neighbor Jean-Paul Brun, this vintage shows him finding his own way. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept upward, but given the quality – not to mention the labors needed to achieve it – one can hardly complain. Yields were very low in 2008, a condition, Chermette opines, for achieving genuine and complete ripeness. (Note that since Chermette's label now features his name writ large and "Vissoux" in tiny letters, I have listed his wines accordingly.) Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

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## 2008 Domaine du Vissoux Beaujolais Coeur de Vendanges

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

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 90

Drink -

Cost:

Chermette's 2008 Beaujolais Couer de Vendanges reflects a selection of fruit from vines at least 35 years in age vinified entirely in barrel, but while he produces it every year, it is occasionally blended back into the Traditionelle, and is in any event sold only in selected markets. Cherry and red raspberry are mingled with pungent herbs, inner-mouth floral perfume; and piquant toasted nuts in a wine that this year comes off as a slightly purer-fruited, more expressive version of the Traditionelle. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept

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### **2008 Domaine du Vissoux Beaujolais Pierre Chermette**

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

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 88

Drink -

Cost: \$16

The basic bottling (incorporating purchased fruit), 2008 Beaujolais Pierre Chermette could be mistaken for a Pinot Noir given its bright cherry fruit and almond extract high tones; chalky, salty, smoky mineral inflections; and a subtly silken texture that beautifully complements the fresh, slightly piquant edge to its fruit. It is an exuberant wine to drink within a year or two – as always – but one that will change the opinions of Beaujolais among those who taste it for the first time. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept upward, but given the quality – not to mention the labors needed to achieve it – one can hardly complain. Yields were very low in 2008, a condition, Chermette opines, for achieving genuine and complete ripeness. (Note that since Chermette's label now features his name writ large and "Vissoux" in tiny letters, I have listed his wines accordingly.) Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

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### **2008 Domaine du Vissoux Beaujolais Vieilles Vignes Cuvee Traditionelle**

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

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 89

Drink 2009 - 2012

Cost: \$17

Chermette's 2008 Beaujolais Vieilles Vignes Cuvee Traditionelle – vinified, like his other estate wines, without chaptalization or yeasting and with a minimum of added sulfur – is as usual light in body (at 11.5% alcohol) but full of flavor and underlying extract, this year displaying a darker fruit shading than usual. Underlying nut oils, chalk dust, and strong pit fruit notes give the finish a more serious and slightly less exuberant tone than in some years, but make no mistake about this being a wine of class, complexity, and generosity. Enjoy this over the next 2-3 years. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept upward, but given the quality – not to mention the labors needed to achieve it – one can hardly complain. Yields were very

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### **2008 Domaine du Vissoux Brouilly Pierreux**

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

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 90

Drink 2009 - 2012

Cost: \$26

There are fascinating mineral nuances and a striking degree of lift in the finish. In its third year now, Chermette's 2008 Brouilly Pierreux brims with cassis and blueberry, underlain by nutty richness and hints of wet stone. Medium-bodied, it nevertheless evinces a good sense of lift and refreshment, tart fruit skin and almost horseradish like pungency lending striking invigoration to the finish. Enjoy this over the next 2-3 years. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept upward, but given the quality – not to mention the labors needed to achieve it – one can hardly complain. Yields were very low in 2008, a condition, Chermette opines, for achieving genuine and complete ripeness. (Note that since Chermette's label now features his name writ large and "Vissoux" in tiny letters, I have listed his wines accordingly.) Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

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### **2008 Domaine du Vissoux Fleurie les Garants**

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

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 91

Drink -

Cost: \$27

From similarly middle-aged vines on decomposed granite, Chermette's 2008 Fleurie Les Garants – from some of the highest elevations in its appellation, and like the Couderts' Clos de la Roilette, classified as Moulin-a-Vent until 1927 – evinces a smoky, alkaline overlay to its panoply of ripe yet tart fruits. Reflecting its late harvest, there is a spicy intensity and abundance of inner-mouth esters yet as always from this site, an energy and brightness – in this instance of cherry and rhubarb – but this year an especially serious sense of grip, and a less treble, high-toned personality than the Poncie. Here too, 4-5 years' bottle potential seems a conservative estimate. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept upward, but given the quality – not to mention the labors needed to achieve it – one can hardly complain. Yields were very low in 2008, a condition, Chermette opines, for achieving genuine and complete ripeness. (Note that since Chermette's label now features his name writ large and "Vissoux" in tiny letters, I have listed

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### **2008 Domaine du Vissoux Fleurie Poncie**

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

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 91

Drink 2013 -

Cost: \$25

The Vissoux 2008 Fleurie Poncie offers palate-staining black fruits and serious grip, with iodine and peat, rose hip and cherry pit; and as usual for this site, salt and stone lending intriguing complexity. The sheer lip-smacking juiciness on display here can draw your attention from its complexity. Cellar it for at least 4-5 years. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept upward, but given the quality – not to mention the labors needed to achieve it – one can hardly complain. Yields were very low in 2008, a condition, Chermette opines, for achieving genuine and complete ripeness. (Note that since Chermette's label now features his name writ large and "Vissoux" in tiny letters, I have listed his wines accordingly.) Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

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### **2008 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 # , #184 (Aug 2009)

Rating: (91-92)

Drink -

Cost: \$28

The Vissoux 2007 Moulin-a-Vent Les Trois Roches was assembled in tank when I tasted it. Aromas of cedar and cinnamon accent its blackberry fruit, which comes onto the palate with a tart leading edge, making for a saliva-inducing brightness even as the wine displays profound depth of fruit, meat and mineral matter, palpable extract, and sheer grip. Fine-grained tannins reinforce the impression of a wine that will relish a half dozen years in the cellar. Pierre Chermette has successfully expanded from his base in southern Beaujolais without quality in any way suffering; on the contrary his mastery of the northern Beaujolais crus is now also a fait accompli. With the new generation coming on and with lots of new plans, following these wines – which, of course, includes in your own cellar – is going to continue to be exciting. Prices have crept upward, but given the quality – not to mention the labors needed to achieve it – one can hardly complain. Yields were very low in 2008, a condition, Chermette opines, for achieving genuine and complete ripeness. (Note that since Chermette's label now features his name writ large and "Vissoux" in tiny letters, I have listed his wines accordingly.) Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800

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