



2010 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 # , #196 (Aug 2011)

Rating: 91

Drink 2011 - 2017

Cost: \$28

Chermette's 2010 Moulin-a-Vent Les Trois Roches - named after the lieux-dits RocheGRES ("contributing finesse," opines Chermette); La Rochelle ("for structure"); and Roche Noire ("for vivacity") sites, all at the southern edge of the commune of Chenas - links tart-edged dark cherry and cassis with saliva-inducing salinity, pan-scraping meatiness, and fine-grained tannic chew in an expansive yet sharply-defined, tenaciously persistent, downright vibratory palate performance. This will intrigue and invigorate for at least half a dozen years. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

2010 Domaine du Vissoux Bourgogne Blanc

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 90

Drink -

Cost: \$19

Chermette's 2010 Bourgogne Blanc (sold outside the U.S. as Beaujolais Blanc, and in bottle only for two weeks when I tasted it) suggests brown-spiced cider wreathed in heliotrope and honeysuckle, all of which persist on a surprisingly rich, subtly creamy, yet still vivacious palate, with fresh apple, lime, and grapefruit emerging to render its sustained finish infectiously juicy and invigoratingly zesty. This is as fine a white as I can recall from Chermette, and as such an excellent value that should perform impressively over the next couple of years. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were

comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

2010 Domaine du Vissoux Beaujolais Vieilles Vignes Cuvee Traditionelle

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 90

Drink 2011 - 2014

Cost: \$18

Chermette's 2010 Beaujolais Vieilles Vignes Cuvee Traditionelle delivers copious fresh red raspberry and pomegranate accompanied by stimulating tartness and piquancy of their seeds as well as by hints of sage and horseradish. More intensely and brightly fruited as well as more invigorating than its lesser sibling, this also offers an enhanced sense of creaminess that is deliciously paradoxical in the context of its vintage as well as of this wine's cut and vivacity. (Think of how a top-notch Riesling or Pinot Blanc can simultaneously deliver these virtues and you'll get the idea.) The salinity of smoked meat serves for additional saliva inducement in this Beaujolais's long, buoyant, exuberant, chalk-tinged finish. Plan to enjoy this excellent value (of which, incidentally, there are some 40,000 bottles) over the next 2-3 years. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

2010 Domaine du Vissoux Fleurie Ponce

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 90

Drink 2011 - 2016

Cost: \$27

Bright, tart, focused, and energetic, the red fruit-filled Vissoux 2010 Fleurie Ponce reflects its outstanding location in an enhanced sense of stuffing and clean meaty depth not found in the wines of this collection that preceded it. Sour cherry; red and black raspberry; pungent herbs; and salted meat stock combine for a mouthwatering and tenaciously persistent performance that should be worth following for 4-5 years. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

2010 Domaine du Vissoux Fleurie les Garants

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 90

Drink 2011 - 2016

Cost: \$28

Chermette's 2010 Fleurie Les Garants - from a spot below Poncie with a southwestern exposure - exhibits dark berries in a more luscious profusion than that of the corresponding Poncie and accompanied by a whiff of game. The trade-off is less focus, energy, and brightness, though this is the marginally more flattering wine today. Hints of coriander, salt, and berry seed add to the interest and stimulation of a fine finish. Like its immediate sibling, this ought to be worth following for 4-5 years. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

2010 Domaine du Vissoux Brouilly Pierreux

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 89+

Drink 2011 - 2015

Cost: \$27

Scents of ripe blueberry and of Garrigue-like herbal scrub mingle in the nose of Chermette's 2010 Brouilly Pierreux, which comes onto the palate tartly and piquantly, with pungent herbs and bitter huckleberry persisting into a brightly and stimulatingly persistent finish. This relatively lean Brouilly should be fascinating to follow at table over the coming 3-4 years, during which I would not be surprised to see it fill-out a bit - and, in fact, it's having been in bottle only three weeks when I tasted may explain its relative tightness. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

2010 Domaine du Vissoux Beaujolais Coeur de Vendanges

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 88

Drink -

Cost:

Originating as usual in both the South of Beaujolais and the Beaujolais-Villages sector - thus reflecting both chalk-clay and granite underpinnings - and vinified entirely in barrel, Chermette's 2010 Beaujolais Coeur de Vendanges mingles black and red currant in a bright if less exuberant display than that of this year's Cuvee Traditionelle. Still, there is an impressive sense of density here for the vintage and appellation(s) in question. Berry seed tartness and pronounced salinity serve for invigoration in the finish, but nowhere near the ringing purity of its Cuvee Traditionelle counterpart. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

2010 Domaine du Vissoux Beaujolais Pierre Chermette

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 88

Drink 2011 - 2013

Cost: \$16

The 2010 Beaujolais Pierre Chermette - like its rose counterpart, labeled outside the U.S. as Cuvee Griottes - features tart red currant and pomegranate with a hint of horseradish such as is harbored by quite a few Beaujolais of this vintage, especially those with chalk soil influence. But for all of its brightness, there is a subtle sense of creaminess as well, and chalky, bitterly seedy notes in the finish serve for invigorating counterpoint. Plan to enjoy this over the next 18-24 months. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.

NV Domaine du Vissoux Cremant de Bourgogne Brut L0920

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 87

Drink -

Cost: \$25

Chermette's NV Cremant de Bourgogne Brut L0920 - a blend of Chardonnay from 2007-2008 - is prominently salty and chalky, with scents of green tea and peppermint; brightly juicy lemon and green apple; and a stimulating persistence. A bit coarse in mousse and marginally less savory than last year's variation, this is nonetheless distinctively delicious. (The corresponding Extra Brut carries the same lot number due to a printing error, but the two are clearly marked to indicate their differing degrees of dosage.) Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5.

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2010 Domaine du Vissoux Beaujolais Rose

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

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 87

Drink 2011 - 2011

Cost: \$16

The Chermette 2010 Beaujolais Rose - labeled outside the U.S. as Cuvee Griottes - leads with scents of red currant and gooseberry as well as a greenhouse-like amalgam of leafy and flowering things. Buoyant and infectiously juicy, it finishes with a hint of chalk to accompany its berry skin tartness. Plan to enjoy it over the next 6 months. Pierre Chermette - for more about whom, consult in particular my report in issue 184 - didn't start picking his 2010s until September 23rd, with Moulin-a-Vent and Fleurie Les Garants; and completed his harvest of the estate's majority Appellation Beaujolais vineyards on October 5. "Really, the quality was comparable to that of 2009," he asserts, "just at a full degree less alcohol and with higher acidity. Vinification was easy." Yields, he adds, were comparable, and only a slightly more stringent selection of fruit was required than in 2009. Importer: Weygandt-Metzler, Unionville, PA; tel.
