



OVER 970 WINES REVIEWED IN THIS ISSUE

# WINE ENTHUSIAST

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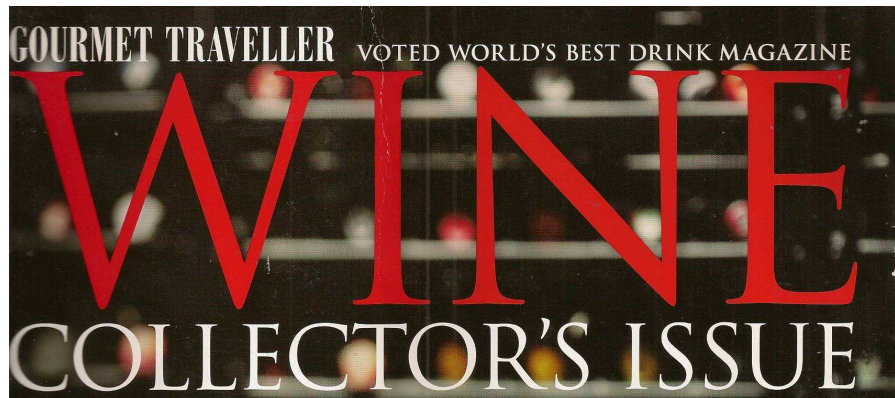
## COLLECTIBLE BEAUJOLAIS

France's value red offers surprisingly high quality at the cru level.

BY ROGER VOSS

### THE GROWERS


**Domaine du Vissoux.** Although based in the south, Pierre-Marie Chermette's wines cover the gamut of Beaujolais. Many are deep, complex wines. Crus: Fleurie, Moulin-à-Vent, Brouilly. Importer: Weygandt-Metzler.



GET YOUR GAMAY ON  
The crus of Beaujolais set the template for gamay reds now being produced locally (right).

### Beaujolais

**2008 Pierre-Marie Chermette Vissoux Les Griottes Beaujolais** (A\$29) shows intense, sweet plum and cherry on the nose, lifted by bubble-gum and with richness from fermentation. The palate's supple and fine, with plenty of juicy flavour, a touch of charcuterie and fine tannins. Otton found "good varietal character and complexity from whole bunches. Apricot, blueberry and savoury hints – earthy and smoky." It's delicious and at its best now.

**2008 Pierre-Marie Chermette Vissoux Poncie Fleurie** (A\$45) showed why Fleurie is considered the quintessential Beaujolais; its fresh cherry flavours and suppleness were gorgeous. Forrestal noted, "Ripe, sweet fruits, with redcurrant and mulberry. Smooth and juicy, with a gently fleshy finish." The wine nevertheless has structure and subtle dried herb overtones, but it's the suppleness that stays with you. Strongly recommended. 

### BEAUJOLAIS AND GAMAY



93 **2008 Pierre-Marie Chermette Vissoux Poncie Fleurie**



88 **2008 Pierre-Marie Chermette Vissoux Les Griottes Beaujolais**