



## **2013 Domaine du Vissoux Beaujolais Coeur de Vendanges Vignes Centenaires**

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

Review by [Neal Martin](#)

WA # , #213 (Jun 2014)

Rating: 90

Drink 2014 - 2018

Cost: \$24

The 2013 Beaujolais Coeur du Vendanges-Vignes Centenaires comes from 100-year-old vines, as the name suggests. It undergoes semi-carbonic maceration before maturing in old oak tuns and barrels for six months. It has a light black currant and raspberry-scented bouquet with hints of wilted rose petals. The palate is medium-bodied with light tannins, but plenty of red berry fruit with a rounded, quite sensual finish that expresses the pedigree of those old vines with style. Delicious! Drink now-2018. Named after the hamlet where the domaine is based, Martine and Pierre-Marie Chermette have been at the helm since 1982, the year when they decided to bottle wines themselves rather than selling to co-operatives. They expanded their holdings in 1994 and 1996 in Fleurie and Moulin-a-Vent respectively, then a parcel of "La Rochelle" in 2002. Here, yields are controlled in the vineyard and fruit is picked by hand and sorted. Fermentation is natural with no chaptalization and minimal use of SO<sub>2</sub>, using traditional semi-carbonic maceration. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0700

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## **2013 Domaine du Vissoux Moulin a Vent les Trois Roches**

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

Review by [Neal Martin](#)

WA # , #213 (Jun 2014)

Rating: 90

Drink 2015 - 2022

Cost: \$30

The 2013 Moulin-a-Vent Les Trois Roches comes from Rochegres, Rochelle and Roche Noire. It has an attractive black currant and boysenberry-scented nose with light seaweed and estuarine scents lending complexity. The palate is medium-bodied with supple tannins, brisk dark cherry and dark plum fruit with a citric fresh finish. Drink 2015-2022. Named after the hamlet where the domaine is based, Martine and Pierre-Marie Chermette have been at the helm since 1982, the year when they decided to bottle wines themselves rather than selling to co-operatives. They expanded their holdings in 1994 and 1996 in Fleurie and Moulin-a-Vent respectively, then a parcel of "La Rochelle" in 2002. Here, yields are controlled in the vineyard and fruit is picked by hand and sorted. Fermentation is natural with no chaptalization and minimal use of SO<sub>2</sub>, using traditional semi-carbonic maceration. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0700

## 2013 Domaine du Vissoux Beaujolais Cuvee Traditionelle

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

Review by [Neal Martin](#)

WA # , #213 (Jun 2014)

Rating: 88

Drink 2015 - 2019

Cost: \$19

The 2013 Beaujolais Cuvee Traditionelle comes from 4.5 hectares of 60-year-old vine. It has a perfumed bouquet with black currant and hints of cassis, gravel aromas just surfacing from underneath. The palate is medium-bodied with fine, quite rigid tannins that lend this Beaujolais a compactness. But it is nicely focused and fresh on the finish. Maybe give this six months in bottle. Drink 2015-2019. Named after the hamlet where the domaine is based, Martine and Pierre-Marie Chermette have been at the helm since 1982, the year when they decided to bottle wines themselves rather than selling to co-operatives. They expanded their holdings in 1994 and 1996 in Fleurie and Moulin-a-Vent respectively, then a parcel of "La Rochelle" in 2002. Here, yields are controlled in the vineyard and fruit is picked by hand and sorted. Fermentation is natural with no chaptalization and minimal use of SO<sub>2</sub>, using traditional semi-carbonic maceration.

Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0700

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