



PIERRE BRISSET - VOSNE-ROMANÉE PREMIER CRU 2022

17,5/20 – Vosne-Romanée Les Rouges du Dessus 1^{er} Cru 2022

It smells like a slash of scarlet. The fruit is round but etched with lithographic minerality, like bright red berries against the bright white-and-iron lattice of a winter sky. The tannins control the narrative like terse punctuation, but the fruit flows nevertheless. There is real succulence and sap under the bosky breath of stems and mushroom loam. Long, firm finish. Drink: 2027 - 2037

PIERRE BRISSET - CHAMBOLLE-MUSIGNY PREMIER CRU 2022

17,5/20 - Chambolle-Musigny Les Cras 1er Cru 2022

A lovely walnut-skin savouriness coming from the fine ambit of tannins. Like walnuts when you're eating them as you crack them open. More nut-skin bitterness and savouriness than the other red 2022 Brisset burgundies. Soft red fruit with the same limpid glow that I found on the 2021. Hibiscus-tea sharp freshness and fragrance, and a touch of pomegranate. Dried herbs and pepper woven into the tapestry of the exceptionally fragrant finish. Drink: 2026 - 2035

PIERRE BRISSET - CHAMBOLLE-MUSIGNY PREMIER CRU 2022

17/20 - Chambolle-Musigny Les Noirots 1er Cru 2022

Translucent cherry-sweet fruit set within a taut, peppery framework. Autumn and oranges. Pure and thrumming with undercurrents. A modest, understated, elegant beauty. Drink: 2025 - 2033

PIERRE BRISSET - NUITS-SAINT-GEORGES PREMIER CRU 2022

17,5/20 - Nuits-Saint-Georges Aux Thorey 1er Cru 2022

Just delicious. Hands down, arms wide, head thrown back with joy, sheer deliciousness. I almost laughed out loud with the pleasure of it. The fruit has an almost membrillo-like intensity, but it tastes of strawberries as well. And roses and white pepper. A paisley of fruit and spice and flavour. The tannins are pure cashmere, the structure seeming to come from something invisible, from the arabesque poise and energy of the wine. The finish draws in gently, like silken thread through a ruche, pinching off with a nip of pencil-lead minerality right at the end. Gazelle-like graceful and gentle. You could actually drink this now. Drink: 2025 - 2034

PIERRE BRISSET - ECHEZEAUX GRAND CRU 2022

16,5++/20 - Echézeaux Grand Cru 2022

Rather dour on the nose. Long, bitter, sinewy tannins. Tastes of clay and iron, seaweed. Blackberry fruit. Herbs. Seems to be hunched down, shrouded in tannins. Somewhat sulky and skulking. Not even nearly ready to be opened. Drink: 2030 - 2040

PIERRE BRISSET - BOURGOGNE 2022

15,5/20 - Bourgogne Pinot Noir Cuvée Gabrius 2022

Cranberry sharpness and tannins that feel (and taste) like nectarine skin. Pinging with freshness, and showing an unusual lavender-like fragrance. Light but refreshing. Drink: 2025 - 2027





PIERRE BRISSET - CHASSAGNE-MONTRACHET PREMIER CRU 2022

17,5/20 - Chassagne-Montrachet Abbaye de Morgeot 1er Cru 2022

Coddled cream on the nose and so much oak spice on the palate – cedary, wintergreen, clove and cumin. But the depth of lustrous cream in this wine is knee-buckling, despite spine-tingling torque and a rasp of texture that will make your baby toes curl. Stunning. Drink: 2025 - 2032

PIERRE BRISSET - SAINT-AUBIN PREMIER CRU 2022

17/20 - Saint-Aubin Sous Roche Dumay 1er Cru 2022

A wonderful, crack-of-smoke wine that tastes of green tea and pineapple peel, banana leaves and bergamot. Complex and labyrinth complexity, twisting from almost tropical richness to fennel-seed aromatic. Ethereal finesse, yet a burin of strength and resolve. Brimming with fruit and integrity, bristling with texture. Fabulous. Drink: 2025 - 2032

PIERRE BRISSET - MEURSAULT 2022

16,5/20 - Meursault Les Grands Charrons 2022

A wine with vitreous stratification. Clipped citrus fruit that feels and tastes as if it's been pressed between glass panes. Every note of citrus and stone and char and herb feels monolithic and powerful, built for impact. Not for approachability. Drink: 2027 - 2036

PIERRE BRISSET - BOURGOGNE COTE D'OR CHARDONNAY 2022

16/20 - Bourgogne Côte d'Or Chardonnay Cuvée Cassaneas 2022

Liquorice and lime-lashed apples. Stippled with texture, peppery green nuttiness which I want to describe as 'bittery' but I know that's a made-up word so I'll have to stick with 'peppery, green, bitter nuttiness'. (I think bittery works better!). Peppermint finish. Broad beamed, muscled, confident. Drink: 2025 - 2028