



2012 Domaine du Vissoux Brouilly Pierreux

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

Review by [Neal Martin](#)
WA # , #213 (Jun 2014)
Rating: 86
Drink 2014 - 2017
Cost: \$27

The 2012 Brouilly Pierreux sees six months aging in old oak tuns. It has a light red currant and cranberry nose infused with tomato leaf and a touch of seaweed. The palate is medium-bodied with slightly "stringy" tannins and it finishes with good weight, the rustic red berry fruit infused with a touch of green bell pepper. Drink now-2017. 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 SO₂, using traditional semi-carbonic maceration. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0700

2012 Domaine du Vissoux Fleurie les Garants

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

Review by [Neal Martin](#)
WA # , #213 (Jun 2014)
Rating: 86
Drink 2014 - 2016
Cost: \$26

The 2012 Fleurie Garants comes courtesy of 2.7 hectares of 35-year-old vines. It has a light cranberry and tomato leaf scented bouquet that is nicely defined, albeit lacking some vigor. The palate is medium-bodied with chewy tannins, but there is a light bitterness toward the finish, perhaps from a parcel of slightly under-ripe fruit. Drink now-2016. 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 SO₂, using traditional semi-carbonic maceration. Importer: Weygandt-Metzler, Unionville, PA; tel. (610) 486-0700

2012 Domaine du Vissoux Fleurie Poncie

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

Review by [Neal Martin](#)

WA # , #213 (Jun 2014)

Rating: 86

Drink 2014 - 2016

Cost: \$26

The 2012 Fleurie Poncie comes from 4.5 hectares of 35-year-old vines and sees six months in old oak tuns. It has a light strawberry and red cherry nose that is missing a little vigor. The palate is medium-bodied with a touch of greenness on the entry and that begins to poke out on the finish with aeration. At least there is some freshness here, but I suspect other vintages have more to offer. Drink now-2016. 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 SO₂, using traditional semi-carbonic maceration.

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