



PIERRE-MARIE CHERMETTE
Domaine du Vissoux

Pierre-Marie Chermette

Chermette makes wines as naturally as possible, he finds this contributes to the wine being better. Domaine du Vissoux may just be the most perfect expression of a naturally-made Beaujolais. A masterful 5th generation grower, Pierre has maintained the strict traditions of his ancestors and of the region, with more tenacity than most. Despite fashions changing, Pierre has, for his entire life, adhered only to the classic methods handed down from his family. This means farming in sustainably a manner as is possible, only using indigenous yeasts for every wine, long fermentations and making whole-cluster (semi-carbonic) wines in the old foudres built by his great-grandfather. Pierre Chermette's yields are so low and the grapes so naturally ripe that he does not chaptalize. The wines are bottled with little or no filtration and the addition of no sulfur or very little depending on the cuvée. Given the life Pierre imbues upon the wines, they are as stable as Premier Cru Burgundy and age for nearly as long in many cases. They are, nevertheless, utterly "glugable" upon release. The wines of Vissoux are a fascinating study in terroir, tradition and talent, with the pricing more befitting a wine half as great.

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