

DOMAINE BRISSON



Jérad Brisson

Propriétaire Viticulteur



A FAMILIAL PROPERTY

South of the Great Burgundy wine area
In the heart of the Morgon cru

Terra Vitis

Observer, respecter pour produire

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HISTORY

Owner of a vineyard since many generations, Brisson Family is known since 1431.

Between 1956 and 1958, Michel BRISSON became the owner of the Domain. In the old days, property of the Seigneur de Fonterenne de Villié (1604), the present domain was one of the smallholding of the owner of the manor.

From 1956 to 1974, Michel BRISSON devotes himself to the reorganization of the Domain in introducing performing equipment and modern production methods for the vineyard and the cellar.

In 1974, his son Gerard, oenologist, is joining the Property. In this time, he creates the direct wine sale activity.

Since 1980, date of his father's death, Gerard BRISSON has been carrying on the work and development of the domain, establishing a thoughtful and environmentally sound style of management.

As an oenologist, Gérard brings expert attention to the wine making, without forgetting the wisdom of his ancestors.

The French and foreigners specialists (journalists, sommeliers, wine businessmen) notice the Domain for its qualities and Gerard BRISSON is more and more frequently named in the guides and press reviews specialised.

The numerous medals allowed on different wine competitions and selections in the top range are the award for his efforts.

OUR WINES

Gérard Brisson - Les Pilets - 69910 Villié-Morgon
Tel : (33) (0)4 74 04 21 60 - Fax : (33) (0)4 74 69 15 28
Email : vin.brisson@wanadoo.fr - Site : www.gerard-brisson.com

BEAUJOLAIS-VILLAGES VINTAGE 2007 – 2010

APELLATION	Beaujolais-Villages
CUVEE	Gérard Brisson
GRAPE VARIETY	100% Gamay
SOIL	Sand
ALTITUDE	200 meters
SITUATION	south/south-west, 0.60 ha
YIELD	50 Hl/Ha Hand picked and sorted
VINIFICATION	Maceration using only traditional methods. Maturing in concrete tanks
BOTTLING	Estate bottled by the property
PRODUCTION	4,000 bottles
CAPACITY	0.75 L



Tasting Clear, deep ruby red with hints of violet. Wonderful aromas of fresh fruits. Light and well structured, with a hint of pepper.

Serve Serve at 14°C sur les quiches, charcuteries, fish and cheeses, barbecues. Recommended as an aperitif with blackberry creme.

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MORGON LES CHARMES LA LOUVE

JAHRGANG 2008 - 2009

APPELLATION	Morgon Les Charmes
CUVEE	La Louve
GRAPE VARIETY	100% Gamay
SOIL	Decomposed granite
ALTITUDE	320 meters
SITUATION	South/south-west facing 9 Ha
YIELD	52 Hl/Ha. Hand picked and sorted
VINIFICATION	Alcoholic fermentation from 12 to 20 days
AGEING	Maturing in concrete and stainless steel tanks from 9 to 24 months
BOTTLING	Estate bottled by the property
PRODUCTION	25,000 bottles
CAPACITY	0.75L



Tasting Beautiful ruby colour. Fine tannins. Flavours of red fresh fruits. The red fruits aromas (wild raspberry, blackcurrant, redcurrant) stay long on the palate. Ageing wine : 4 to 8 years depending cellar conditions.

Serve Best at 16°C with hot entrées, grilled meat, red and white roasts, fish and soft cheeses.

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MORGON LES CHARMES VIEILLES VIGNES VINTAGE 2004 OR 2005

APELLATION	Morgon Les Charmes
CUVEE	Vieilles Vignes
GRAPE VARIETY	100% Gamay
SOIL	Decomposed granite
ALTITUDE	320 meters
SITUATION	south/south-west facing, 1.5 Ha
YIELD	50 Hl/Ha Hand picked and sorted
VINIFICATION	Alcoholic fermentation from 15 to 20 days
AGEING	Maturing in large oak barrels between 12 to 18 months in our 18th century vaulted cellar
BOTTLING	Estate bottled by the property
PRODUCTION	5,000 bottles
CAPACITY	0.75L



Tasting	Exceptional vintage. Deep ruby colour. Rich in tannins. Long on the palate. Strong substance. The red fruits, (raspberry, blackcurrant, cherry), are very evident.. A well ageing wine : from 6 to 10 years, or more, depending on cellar conditions
Serve	Serve approximately 16°C with casseroles, roast beef or veal, vegetables sautés, goat cheeses and Roquefort

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MORGON LES CHARMES NOBLE TRADITION VINTAGE 2004 OR 2005

APPELLATION	Morgon Les Charmes
CUVEE	Noble Tradition
GRAPE VARIETY	100% Gamay
SOIL	Decomposed granite
ALTITUDE	320 meters
SITUATION	south facing
YIELD	52 HL/ HA, Hand picked and sorted
VINIFICATION	Alcoholic fermentation from 12 to 20 days
AGEING	Maturing from 9 to 12 months in oak barrels, in our 18th century vaulted cellar
BOTTLING	Estate bottled by the property
PRODUCTION	5,500 Bottles
CAPACITY	0.75L



Tasting	Splendid ruby colour. Fine tannins. Long on the palate with an exquisite finish of vanilla and spices. The secondary aromas develop morello cherries and wood smoke
Serve	Serve approximately 16°C in accompaniment to red meat, venison, game birds, spicy dishes and matured cheeses. Best decanted

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WINES FROM OTHER PRODUCERS

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MACON VILLAGES DOMAINE DES PERELLES

VINTAGE 2010

APELLATION	Macon Villages Blanc
WINE ESTATE	Domaine des Perelles
GRAPE VARIETY	100% Chardonnay
SOIL	Clay and chalk
ALTITUDE	200 meters
SITUATION	South/south-east facing, 2.5Ha
YIELD	68 Hl/Ha Hand picked and sorted
VINIFICATION	The grapes are pressed immediately after picking, then decanted during 24 to 36 hours. Temperature strictly controlled during the alcoholic fermentation
BOTTLING	estate bottled by the property
PRODUCTION	10,000 bottles
CAPACITY	0.75L



Tasting	Vigorous and fresh. Beautiful yellow colour with tints of light green. The fruit and the flowers of the Chardonnay grape are much in evidence on the palate. Keep two to four years among the vintages.
Serve	Serve at 8° to 12°C. Excellent with freshwater fish, ham and chicken cooked with cream. Recommended as an aperitif.

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SAINT VERAN DOMAINE DES PERELLES ***VINTAGE 2010***

APPELLATION	Saint Veran
WINE ESTATE	Domaine des Perelles
GRAPE VARIETY	100% Chardonnay
SOIL	Clay and chalk
ALTITUDE	200 meters
SITUATION	south/south-west, 2 Ha
YIELD	55 Hls/Ha. Hand picked and sorted
VINIFICATION	The grapes are pressed immediately after picking, then, decanted during 24 to 36 hours. Temperature strictly controlled during fermentation
BOTTLING	estate bottled by the property
PRODUCTION	10,000 bottles
CAPACITY	0.75L



© Vins Gerard Brisson

Tasting	Beautiful green-gold colour. Develops fine flavours of flowers
Serve	Serve at 8°C. Best with veal and chicken dishes cooked with cream, sea-food, barbecues and cheeses

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CHENAS DOMAINE DES CÔTES REMONT

VINTAGE 2010

APPELLATION	Chénas
WINE ESTATE	Domaine des Côtes Rémont
GRAPE VARIETY	100% Gamay
TERROIR	Granite
ALTITUDE	300 meters
SITUATION	South-West facing in slopes, 9 Ha
YIELD	50 Hl/Ha. Hand picked and sorted
VINIFICATION	Wine-making with whole cluster of grapes – long maturing with controlled temperature. Maturing in tanks.
BOTTLING	Estate bottled by the property
PRODUCTION	20,000 bottles in 2010
CAPACITY	0.75 L



Tasting	Deep ruby red colour with hints of violet. Dominant aromas remind gorgeous red fruits with a hint of spice. Robust and well-structured, this is a well-ageing wine.
Serve	Serve cool at 13-14° immediately on opening. An excellent accompaniment to meats, fish and cheeses, at lunch or dinner. Some of our favourites include: roast meats, vegetable gratins, saucisses aux raisins, canard à la sauce framboise and foie de veau.

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REGNIE MAISON DES BULLIATS

VINTAGE 2009

APPELLATION	Régnié
WINE ESTATE	Maison des Bulliats
GRAPE VARIETY	100% Gamay
SOIL	Decomposed granite and sand
ALTITUDE	280 meters
SITUATION	south/south-west facing, 7.75 Ha
YIELD	50 Hls/ Ha. Hand picked and sorted
VINIFICATION	Maceration using only traditional methods. Maturing in concrete tanks
BOTTLING	Estate bottled by the property
PRODUCTION	15,000 bottles
CAPACITY	0.75L



Tasting Clear, deep ruby red with hints of violet. Wonderful aromas of fruits of the forest. Light and well structured, abundance of fruit with a hint of pepper and spice.

Serve Serve cool at 13-14° immediately on opening. An excellent accompaniment to meats, fish and cheeses, at lunch or dinner. Some of our favourites include: roast meats, vegetable gratins, saucisses aux raisins, canard à la sauce framboise and foie de veau.

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CREMANT DE BOURGOGNE

APPELLATION	Crémant de Bourgogne
WINE ESTATE	Domaine des Perelles
CEPAGE	100% Chardonnay
SOIL	Clay – Chalk
ALTITUDE	280 meters
SITUATION	South/south-west
YIELD	50 HL/ HA, Hand picked and sorted
VINIFICATION	Conforms entirely with the tradition of the Cremant de Bourgogne. Riddling, disgorging and corking made at the domaine. Dry wine
AGEING	Ready to drink immediately, but can be kept 2 or 3 years
BOTTLING	Estate bottled by the property
PRODUCTION	5,000 Bottles
CAPACITY	0.75L



Tasting	Tiny elegant bubbles. Translucent pale yellow colour. A delicious, light, brilliant and fruity wine
Serve	Serve at 6°- 8°C. As an aperitif, on its own, or with a raspberry, blackcurrant or blackberry cordial. Excellent with deserts, but can be enjoyed throughout the meal!

MEDALS AND REVIEWS



GUIDE DUSSERT-GERBER 2011
Premier Grand Vin Classé.

GUIDE HACHETTE DES VINS 2010
Coup de Cœur et Sélections.

GUIDE GILBERT et GAILLARD 2011
86/100 - 87/100

WINE ENTHUSIAST MAGAZINE 2011
89/100 - 90/100

CONCOURS DES FEMINALISE 2011
Médaille bronze

DECANTER 2011
Bronze - Commended

CONCOURS DES GRANDS VINS DE FRANCE 2009
Médaille d'Argent

BURGUNDIA D'OR 2011

CONCOURS DES GRANDS VINS DU BEAUJOLAIS 2011
Médaille d'Or et d'Argent

COMPAGNONS DU BEAUJOLAIS
Grumage 2010

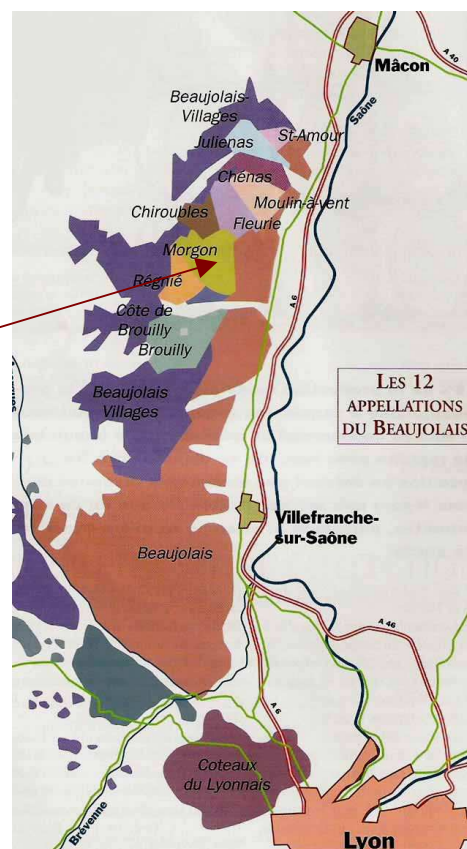
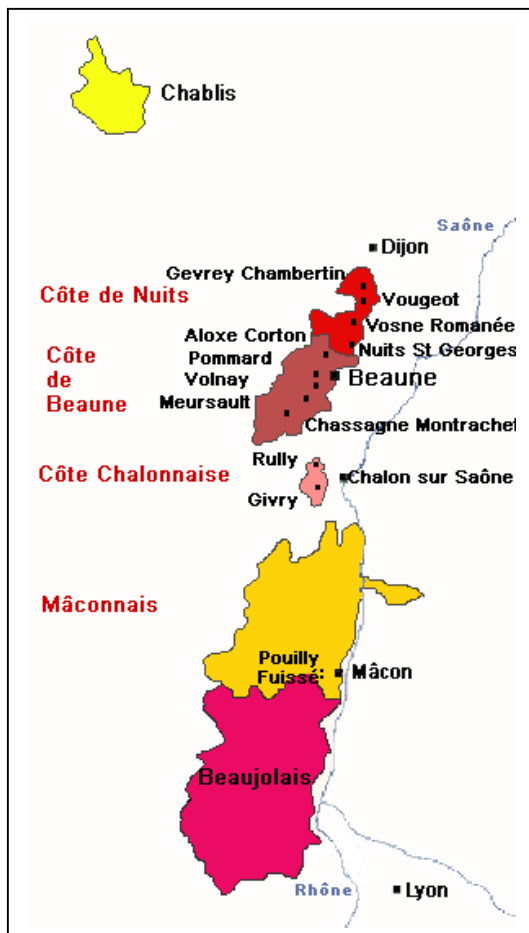
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SALES CONTRACT

- ◆ 60 bottles minimum by Appellation
- ◆ 600 bottles minimum by order
- ◆ Payable 30 days Ex-cellar
- ◆ COFACE Insurance
- ◆ EXWORKS (Incoterm)
- ◆ A single invoice
- ◆ Property reserve up until the total payment of the invoice

The buyer is responsible for proper shipping and stocking conditions

MAPS



How to visit us

On the motorway Paris – Marseille,

At 1 hour 15 mn from Beaune

At 40 minutes from Lyon

At 15 minutes from Belleville, exit n°30 on A6 motorway.

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