



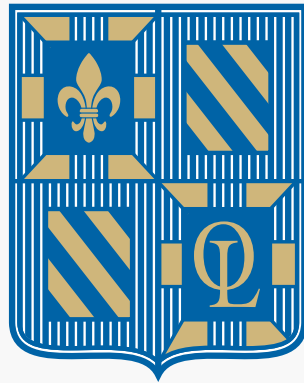
BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
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INDEPENDENT WINE MERCHANTS-1780



Olivier Leflaive

OLIVIER LEFLAIVE

2017 VINTAGE



Leplaire
CÔTE D'OR - FRANCE

*“A obtenu son diplôme sans
beaucoup d’effort.”*

*“Sailed through the exams
without breaking a sweat.”*

FRANCK GRUX
Technical Director | September 2018



INTRODUCTION

One of Burgundy's most impressive names, Olivier Leflaive is recognised as much for the consistent quality and style of its wines as for the sheer breadth of its range.



This can be considered no small achievement, in a wine region at once compact and increasingly prized worldwide, where demand for high quality grapes has come to outstrip supply, and where ownership of land is as fraught as it is fragmented.

While Olivier Leflaive owns 15 hectares of high quality vineyards in Puligny-Montrachet, Chassagne-Montrachet and Meursault, a significant proportion of its grapes are sourced from over 100 growers across the region - from Chablis in the north to the Côte Chalonnaise further south - many of whom have supplied Olivier Leflaive for many years. It is testament to Olivier Leflaive's management team, headed by Jean Soubeyrand, and the tight-knit technical team Franck Grux and Philippe Grillet, that these relationships continue to thrive in quite the way they do.

Quality is the watchword, forged from an impressive work ethic demanding meticulous attention to detail: Franck and Philippe spend much of their time in the vineyards - not just their own but those of their many *vignerons*, advising on any detail from pruning to picking. This last point is critical: harvest date is key to Olivier Leflaive's house style, predicated on *fraîcheur*. These are wines founded on purity of fruit, freshness and finesse. Oak is used carefully, intuitively, tailored to the potential of the fruit within its unique frame of vintage and site.

REBECCA PALMER
September 2018



VINTAGE INSIGHTS: BURGUNDY 2017 - *VIN DE PAILLE*

The physiological foundations of every new vintage lie in the one preceding. 2017 follows a year that will go down in history for its savage spring frost that devastated the harvest across the region and beyond.

Having produced at best a minuscule crop, the vines closed the season with considerable energy unspent. These latent reserves were further boosted by a 'proper' winter, very cold and dry, providing further R&R. So by the time temperatures started to rise in April 2017, the vines were fully charged and revving for action.

A year on from *that* frost, the wine world was on tenterhooks, praying for the law of averages to prevail and for the 2017 season to pass without incident. But nature has no truck for fingers crossed or hope against hope. And as the last week of April arrived, weather conditions mirrored exactly, excruciatingly, those of the year before - temperatures on a slow-motion slide to disaster, clouds sliding apart inexorably to unleash harsh skies on fledgling vines; so vulnerable now, their shoots and buds tender.

Perhaps without the experience of 2016, growers would not have been spurred into action with quite the same resolve or speed as they showed this time round. But necessity is the mother of invention and there was no time to lose. 'Make hay while the sun shines' - or, in this case: burn it. In village after village, *vignerons* joined forces, gathering as much hay as they could possibly find and dousing it in water before setting it alight. In a critical window just before dawn, they were able to create vast, protective screens of smoke, to mitigate the chill, at its most cruel just after sunrise. This determined collective effort proved just enough - 2017 was snatched from the brink of catastrophe, earning the future wines the wry moniker of '*vin de paille*'.

From then on, weather conditions across the region were more or less kind, the vines' major dietary requirements - sunshine, warmth, rainfall - magically satisfied more or less on time, as if nature were compensating on some subliminal level for its earlier transgression. Drought was the main challenge to grape ripening, but the upside was an almost total absence of mildew or other disease pressure. As a result of these largely benevolent conditions, grapes the length and breadth of the region reached maturity in supreme health.



CHABLIS

8 While some parts of Chablis suffered again in 2017 from significant frost damage, the challenges were nothing like as relentless or severe as 2016, though summer drought and a heatwave in August did cause issues. Overall however, the combination of warm sunshine and cooler nights towards the end of the season produced bright, beautifully-balanced wines, with the signature *chablisien* minerality to the fore.



CHABLIS LES DEUX RIVES

After a year's absence due to the 2016 frost, we are pleased to be able to offer a small quantity of Chablis Les Deux Rives this year. This is Chablis in the Olivier Leflaive style - lightly creamy and inviting, with the distinctive mineral tang swirled into bright cox fruit.

Corney & Barrow Score 18+
Recommended drinking from 2018 - 2021
Estimated arrival UK: November 2018

£159/CASE OF 12 BOTTLES, IN BOND UK

CHABLIS GRAND CRU VAUDÉSIR

9 Generous and rich within its *chablisien* frame, Vaudésir wraps creamy baked pear fruit and warm pastry notes around a firm acid core. A great example of *grand cru* Chablis from a fine vintage.

Corney & Barrow Score 18+
Recommended drinking from 2019 - 2024
Estimated arrival UK: November 2018

£245/CASE OF 6 BOTTLES, IN BOND UK

To Order

LONDON

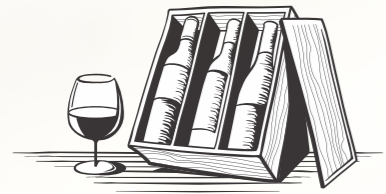
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PLEASE NOTE

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CÔTE DE BEAUNE

This is a significant vintage in the Côte de Beaune, with great promise. After the frost-ravaged harvest of 2016, there was a significant risk of an overabundant cropload in 2017, but in the end this was not the case – yields were correct, without excess. Summer was generally warm and dry – a little too dry in July, causing some issues with hydric stress – but gentle rains in August were sufficient to refresh the vines, bringing the grapes to maturity in perfect condition. The wines are elegant, concentrated and fresh, comparable in many ways to the 2014 vintage.

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BOURGOGNE ALIGOTÉ

Gently creamy, lemon-scented old vine Aligoté, fresh and bright, from Olivier's old plantings in Puligny. Always exceptionally priced.

Corney & Barrow Score 18+
Recommended drinking from 2018 – 2021
Estimated arrival UK: November 2018

£99/CASE OF 12 BOTTLES, IN BOND UK

BOURGOGNE BLANC LES SÉTILLES

The insider's Bourgogne Blanc, from vines in the villages of Puligny-Montrachet and Meursault. This wine combines so many of the Burgundian characters we all seek – the purity and line of Puligny cushioned by Meursault's curve.

Corney & Barrow Score 18
Recommended drinking from 2018 – 2022
Estimated arrival UK: December 2018

£139/CASE OF 12 BOTTLES, IN BOND UK
£159/CASE OF 6 MAGNUMS, IN BOND UK (limited availability)

Also available in barrel at £3,040, in bond UK.

AUXEY-DURESSES LA MACABRÉE

A subtle, supple Auxey, just creamy and ripe enough, with the mineral tang characteristic of its *lieu-dit*. A first-class site, La Macabrée shines clearly in a vintage like this, when the fruit is rich yet precise.

Corney & Barrow Score 18.5+
Recommended drinking from 2019 – 2022+
Estimated arrival UK: December 2018

£255/CASE OF 12 BOTTLES, IN BOND UK

PERNAND-VERGELESSES

'Poor man's Corton-Charlemagne', it is said – and while Pernand has a different position and aspect on the slope, there is a similar outline and tension to this stunning wine, the fruit of exceptional sites. Perfumed with acacia, offering subtle savoury-mineral fruit, Olivier Leflaive's Pernand is all purity and precision.

Corney & Barrow Score 18.5+
Recommended drinking from 2019 – 2022
Estimated arrival UK: December 2018

£125/CASE OF 6 BOTTLES, IN BOND UK

SAINT-AUBIN 1ER CRU EN RÉMILLY

En Rémyilly this year is radiant: bright and light on its feet, creamy and refreshing, inviting another glass. *Élevage* in *barriques* (20% new) rounds out the structure and gives a hint of spice.

Corney & Barrow Score 18.5+
Recommended drinking from 2019 – 2022+
Estimated arrival UK: February 2019

£320/CASE OF 12 BOTTLES, IN BOND UK
£340/CASE OF 6 MAGNUMS, IN BOND UK (limited availability)

SAINT-AUBIN 1ER CRU DENTS DE CHIEN

Complex and complete, the Dents de Chien site gives a richer, darker expression of the appellation, all the while retaining its taut acid core.

Corney & Barrow Score 18.5+
Recommended drinking from 2019 – 2022+
Estimated arrival UK: February 2019

£335/CASE OF 12 BOTTLES, IN BOND UK
£355/CASE OF 6 MAGNUMS, IN BOND UK (limited availability)

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PULIGNY-MONTRACHET LES MEIX

Lithe and long-line, Les Meix makes a stylish *village* Puligny, from a site just a stone's throw from *premier cru* Les Pucelles. Fine and satisfying, full of scent and stone.

Corney & Barrow Score 18.5+
Recommended drinking from 2019 – 2023
Estimated arrival UK: March 2019

£260/CASE OF 6 BOTTLES, IN BOND UK
£540/CASE OF 6 MAGNUMS, IN BOND UK

Also available in barrel at £11,375, in bond UK.

CHASSAGNE-MONTRACHET LES BLANCHOTS

One of my favourite wines from Olivier Leflaive, Blanchots has a sinuous, ballerina grace. Feminine and stylish with its jasmine scent and delicate creamy curves, there is a firm, stony core beneath.

Corney & Barrow Score 18.5+
Recommended drinking from 2019 – 2023
Estimated arrival UK: March 2019

£210/CASE OF 6 BOTTLES, IN BOND UK
£440/CASE OF 6 MAGNUMS, IN BOND UK

MEURSAULT CLOS DU CROMIN

Welcome back Cromin, after the devastating black frost of 2016 decimated Meursault's vineyards. Gently ripe and inviting, this is a classic Cromin, as always a slender yet seductive iteration of Meursault.

Corney & Barrow Score 18.5+
Recommended drinking from 2019 – 2023
Estimated arrival UK: April 2019

£215/CASE OF 6 BOTTLES, IN BOND UK
£450/CASE OF 6 MAGNUMS, IN BOND UK

PULIGNY-MONTRACHET 1ER CRU LES REFERTS

Just a few barrels are made of this outstanding wine. An impressive Les Referts, its sleek cut and sophisticated tailoring are an exercise in refinement. Self-assured and complex, Olivier Leflaive takes a walk down Savile Row.

Corney & Barrow Score 19
Recommended drinking from 2020 – 2024+
Estimated arrival UK: March 2020

£330/CASE OF 6 BOTTLES, IN BOND UK
£680/CASE OF 6 MAGNUMS, IN BOND UK

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT

Concentrated and thrilling, with a sense of energy contained, this is benchmark *premier cru* Chassagne-Montrachet from one of Olivier's oldest vineyards. A showcase for this elegant vintage.

Corney & Barrow Score 18.5 – 19
Recommended drinking from 2020 – 2024+
Estimated arrival UK: March 2020

£315/CASE OF 6 BOTTLES, IN BOND UK
£650/CASE OF 6 MAGNUMS, IN BOND UK

MEURSAULT 1ER CRU PORUZOTS

Poruzots Premier Cru was Olivier's very first vineyard holding, comprising just 40 'ares' (0.4 of a hectare!). Opulent and inviting on the nose, Poruzots is intense and multi-layered on the palate with a long, generous finish.

Corney & Barrow Score 18.5 – 19
Recommended drinking from 2020 – 2024+
Estimated arrival UK: March 2020

£315/CASE OF 6 BOTTLES, IN BOND UK
£650/CASE OF 6 MAGNUMS, IN BOND UK





CÔTE CHALONNAISE

Contrary to the rest of Burgundy, the Côte Chalonnaise produced less wine in 2017 than in the previous year. While frost was not the problem, there were some flowering issues resulting in a smaller fruit set. The resulting wines are concentrated yet well-balanced, and like all the 2017s, expressive of their site.

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MONTAGNY 1ER CRU BONNEVEAUX

Bonneveaux is a beautiful, sunny vineyard, giving wines that combine freshness with a certain 'gourmandise'. Absolutely on-style in this low-yielding year, Bonneveaux is a perfectly pert white Burgundy, with a provocative white flower scent and silky, creamy texture.

Corney & Barrow Score 18.5+
Recommended drinking from 2018 – 2020
Estimated arrival UK: November 2018

£215/CASE OF 12 BOTTLES, IN BOND UK
£235/CASE OF 6 MAGNUMS, IN BOND UK

Also available in barrel at £4,700, in bond UK.

RULLY 1ER CRU VAUVRY

Olivier's Vauvry comes from a single small parcel of 40 year old vines on a gentle, well-exposed slope. Elegant and discreet, Vauvry offers subtle stone fruit and a light jasmine scent, underpinned by fine mineral acidity.

Corney & Barrow Score 18.5+
Recommended drinking from 2018 – 2020
Estimated arrival UK: November 2018

£210/CASE OF 12 BOTTLES, IN BOND UK

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To Order

LONDON

020 7265 2430

EMAIL

sales@corneyandbarrow.com

PLEASE NOTE

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YOUR OWN BARREL OF OLIVIER LEFLAIVE'S WINES!

Olivier and his team have once again agreed to provide a small selection of some of their favourite wines of the vintage, for you to purchase *'en barrique'*.

A barrel contains 228 litres of wine, equivalent to 25 cases of 12 bottles, as well as *"la part des anges"* – the angel's share! The barrel prices allow you to make even greater savings on standard case offer prices. In addition, those of you taking advantage of this special offer will be treated by Olivier to an overnight stay at his award-winning 4* hotel La Maison d'Olivier, in the heart of Puligny-Montrachet. You will also have the rare opportunity of a private tasting with Olivier or his winemaking team in the cellars, where you will be able to taste your own wine as it matures.

Some of you have asked whether it might be possible to buy the barrel itself, once your wines have been bottled, and to have it shipped to you at the same time. We are pleased to say that this can be arranged, at a purchase price of approx. £110, excluding delivery costs – these will vary depending on delivery location.

Olivier and team have selected the following wines for purchase by the barrel this year:

BOURGOGNE BLANC LES SÉTILLES

Barrel price*: £3,040 in bond UK
Equivalent case price: £121.6/case of 12 (from £139)

MONTAGNY 1ER CRU BONNEVEAUX

Barrel price*: £4,700 in bond UK
Equivalent case price: £188/case of 12 (from £215)

PULIGNY-MONTRACHET LES MEIX

Barrel price*: £11,375 in bond UK
Equivalent case price: £227.5/case of 6 (from £260)

* Terms & Conditions: All prices are quoted in bond, UK. All barrel purchases are to be made to a single title-holder with a single invoice and single delivery address. The barrel price includes one night's accommodation free of charge (double or twin room) at La Maison d'Olivier, Place du Monument, Puligny-Montrachet. www.maison-olivierleflaive.fr. Cost of transport to the hotel is not included. The visit and tasting should be completed before their wines are bottled, however in special circumstances a later visit may be arranged up to 30th April 2019. Customers will be notified of intended bottling dates at purchase, so that they can plan their visit. Visits are non-transferable. Customers will also be notified when the wine is bottled and delivered to the UK. The price given equates to 25 cases of 12 bottles (75cl). If you would prefer bottling to take place in magnums, please contact your salesperson. Additional charges will apply. Please note, for production reasons this year, there are limited magnums available of Les Sétilles and Montagny 1er Cru Bonneveaux.

FOR MORE INFORMATION OR TO ORDER PLEASE CALL 020 7265 2430





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