



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



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

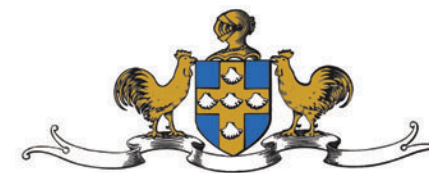


DOMAINE LEFLAIVE 2005

A UNIQUE RELEASE DIRECTLY FROM THE DOMAINE



Anne-Claude Leflaive



DOMAINE LEFLAIVE

*“Profound wines of purity, richness and absolute balance.
A great vintage.”*

ADAM BRETT-SMITH, FEBRUARY 2012



A view from Chevalier-Montrachet

DOMAINE LEFLAIVE, 2005

As joint UK agents, it is exciting to be able to offer directly, ex Domaine, an allocation of the 2005 vintage, from the Domaine Leflaive library stocks.

This is a rare opportunity indeed, the result of our very close and longstanding relationship with the Domaine. The provenance of these wines is unmatched – a feature which assumes even greater importance with more mature wines which are drinking now or are approaching drinkability.

After several recent tastings and having read through our original tasting notes and the vintage report for 2005, both listed in this release, we see little need to amend them.

Quantities of this offer are necessarily limited so please speak to your usual salesperson for advice or ring the sales desk on 0207 265 2430 (London) or 01875 321 921 (Edinburgh). We all look forward to helping.

Adam Brett-Smith
February 2012

For some time now, there has been a certain amount of noise in the system with regards to people experiencing premature oxidation problems with their white Burgundies. This is one of the reasons why we are very specific about our drinking ‘windows’ but we also deem it sensible to re-iterate the advice we regularly offer.

A WORD ABOUT PREMATURE OXIDATION

A ‘*cause célèbre*’ among white Burgundy drinkers, ‘Premox’ or the ‘P-ox’ has been a blight to the enjoyment of many white Burgundies at all levels in recent years and seems to be most prevalent in vintages since 1995. There are abundant theories as to what, why and when but as with most things Burgundian, generalization is rarely helpful. In our experience and indeed from what we gathered from our customers, from other customers of the Domaine and from the wider wine-drinking community, the wines of Domaine Leflaive are amongst the least culpable. The Domaine’s near-immaculate record in this regard is a subject that we have discussed at length with Anne-Claude Leflaive and with her current *régisseur* Eric Remy who were particularly staggered by the most recent musings on the premature oxidation of vintages as recent as 2004! If ever there could be cause for disappointment for this vintage, which we described as having “taut, piercing wines of richness, elegance and purity”, it is that these wines are still very young. We would encourage you to decant at least one hour in advance of drinking or perhaps draw the cork up to four hours in advance, should a decanter not be at hand.

Needless to say, as with all our wines, Corney & Barrow’s normal guarantees apply

2005 VINTAGE REPORT

These are noble wines. Anne-Claude Leflaive and her *régisseur* Pierre Morey (now retired) have taken this great Domaine to a level that approaches the legendary in its ability to combine profundity with elegance and a lightness of touch that is sometimes unearthly. 2005 is about as compelling an illustration of this as we have seen these last ten years and a tribute to the massive investments both emotional and financial that Anne-Claude and her family have made since she took over sole control in 1993.

Our tasting notes are here to guide you in your choice but as always the *mise en scène* is the growing season. As in Bordeaux, one of the characteristics of the 2005 vintage was its dryness, following a spring that was, perhaps with some prescience, abundantly wet, particularly in April. May, by contrast, was extremely warm with temperatures regularly in the 25°C to 30°C range. June was in turn both hot and fresh with occasional cloudy periods, however remaining constantly dry. Flowering was early but suffered from crop reducing *coulure* and *millerandage*, the dropping off of the nascent berries and a reduced fruit set.

A hailstorm on 17th July hit Santenay and Chassagne with damage sustained to the southern part of Puligny in the Bourgogne Blanc and Village wines. Happily, this was followed by bright, warm conditions which naturally healed the split raisins and merely reduced the crop.

With a breezy east wind, August was fine and dry, sugar levels soared and acidities remained buoyant. September was even better, this time with a northerly wind and brilliantly light, sunny and warm conditions. Harvesting began and continued in glorious conditions with the Bourgogne Blanc and Puligny-Montrachet Village the first to come in on the 15th to 17th of September. Harvesting of all the Crus was completed by the 24th of September with the Grands Crus on the afternoons of the 20th and 21st, which happily, given the Domaine’s total adherence to biodynamic cultivation were, ‘fruit’ days (in which, for those of profound interest, the passage of the moon is in front of the Aries constellation).

Sugar levels were an excellent and entirely natural 13.6° with no chaptalisation. Sugar/acidity levels were considered perfect and this has doubtlessly contributed to the uncanny sense of balance of these 2005s. Fermentation was regular and untroubled. The wines may be lightly fined in January 2007 and put to bottle in March without filtration.

Adam Brett-Smith

Adam Brett-Smith
December 2006

2005 TASTING NOTES



Bourgogne Blanc, 2005

Corney & Barrow Score 16–17

Ripe, white gold in colour, this is of course a village Puligny-Montrachet by any other name, harvested from two plots ‘Les Parties’ and ‘Les Houlières’ a few yards south and west of Puligny-Montrachet. The nose is citrusy and fresh with ripe, white fruit perfume, a supple, generous palate and real length to the finish.

Recommended for drinking now

£175/case of 6 bottles, in bond UK



Puligny-Montrachet, 2005

Corney & Barrow Score 17

Pale green gold in colour this is a very linear, elegant Puligny, quite muted on the nose at this stage with only hints of buttery fruit but with a nicely focussed, cleanly rich fruit and a zesty, mineral finish.

Recommended drinking from now–2014

£250/case of 6 bottles, in bond UK



Puligny-Montrachet
1er Cru Le Clavoillon, 2005

Corney & Barrow Score 17+

I believe this is a massively underrated vineyard, well-sited adjacent to and north-east of Les Pucelles but with denser soil. This gives the wine authority and a weight that is now translated into an elegance perhaps less marked in older vintages. Green gold in colour, the nose offers rich, white fruit perfume with a touch of nougat and walnut. The palate is slightly reductive but has fine weight, a succulent generosity and a very fine balance to the finish, which is of excellent length.

Recommended drinking from now–2016

£375/case of 6 bottles, in bond UK

2005 TASTING NOTES



Meursault 1er Cru
Sous le Dos D’Ane, 2005

Corney & Barrow Score 17–18

Ripe, yellow gold in colour. The nose is both sweetly and creamily flamboyant with a palate that is rich and buttery but with finely balanced tension and a nutty, clean finish of excellent length. The best wine yet from this vineyard.

Recommended drinking from now–2015

£375/case of 6 bottles, in bond UK



Puligny-Montrachet
1er Cru Les Folatières, 2005

Corney & Barrow Score 17–17+

This vineyard lies west of Clavoillon and is traditionally the most dazzling of 1er Crus although it burns brightest earlier than the more majestic Combettes and quintessentially intricate Pucelles. This has a full, white gold colour and a spectacular nose of toasty, succulently ripe fruit. The palate is lush and richly flavoured with terrific focus, a light minerality and a seductively measured finish. Lovely wine.

Recommended drinking from now–2017

£600/case of 6 bottles, in bond UK



Puligny-Montrachet
1er Cru Les Combettes, 2005

Corney & Barrow Score 18

Les Combettes has easily the oldest vines of the First Growths and the second oldest of all the Domaine’s holdings. This is a magnificent wine with a wicked green, gold colour and a liquorous, hauntingly ripe perfume, profound and intense. The palate offers a combination of richly layered flavours, succulent and sweet with an elegance and persistence that lifts the power towards a sustained, richly measured finish. Very, very good.

Recommended drinking from now–2017

£650/case of 6 bottles, in bond UK



Puligny-Montrachet
1er Cru Les Pucelles, 2005

Corney & Barrow Score 18–18+

Frequently cited as the apogee of the Domaine’s First Growths and with good reason. At its best, and 2005 is a front-runner for this, it combines all the qualities of the other First Growths and quite literally finesses them. Green, gold in colour, the nose shows characteristic minerality and a subdued, white-fruited perfume. It is the palate that shows its faces with a terrific intensity, rich, slightly reductive fruit and layer after layer of pure, sustained peachy flavours, an almost briny minerality again and a rich generosity to the finish. Great wine.

Recommended drinking from now–2018

£725/case of 6 bottles, in bond UK



Bienvenues-Bâtard-Montrachet, 2005

Corney & Barrow Score 18–19

Full, white gold colour. This, the first of the Grands Crus, takes the vintage onto a different level. The nose is stunning, with perfume of sweet, leathery, creamy fruit. The palate generously measured in weight offers very firm, supremely rich flavours, with real attack in its concentration, impeccable balance of structure and a purity and persistence of finish that is truly ‘grand’. Tremendous wine.

Recommended drinking from now–2018

£1,250/case of 6 bottles, in bond UK



Bâtard-Montrachet, 2005

Corney & Barrow Score 18–19

Rich, old gold colour. This is a profound wine with a fine blend of sweet, super ripe fruit with an ethereal, mineral perfume of absolute purity. The palate is succulent and generous, lush and grainily elegant, layered and precise in form to a concentrated finish of exceptional length.

Recommended drinking from 2013–2019

£1,375/case of 6 bottles, in bond UK



Chevalier-Montrachet, 2005

Corney & Barrow Score 18–19+

Glinting, green gold colour. This is one of those rare wines whose perfume remains constant even as you run out of breath, hauntingly sweet and rich. The palate is initially restrained, taut indeed with leashed concentration, biscuity and mineral flavours and a profound, insistent length that marries the purity, richness and generosity into a virtually seamless whole. Really great wine.

Recommended drinking from 2013–2020

£1,825/case of 6 bottles, in bond UK

MAP OF DOMAINE LEFLAIVE VINEYARD HOLDINGS



CORNEY & BARROW TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system.

We hope these guidelines assist you in your selection.

- 14–16 A very good to excellent wine
- 16–18 An excellent to outstanding wine
- 18–20 An outstanding to legendary wine

- Wines are judged within their peer group, eg. Villages, Premier Cru, Grand Cru.
- A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which relates to a potential to achieve a higher mark. A '+' adds further to that potential.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.



