



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 2006

A UNIQUE RELEASE DIRECTLY FROM THE DOMAINE

# DOMAINE LEFLAIVE 2006

As joint UK agents, it is exciting to be able to offer directly, ex Domaine, an allocation of older wines from the Domaine Leflaive's library stocks. The offer comprises the 2006 vintage, in the main, as well as the delicious 2007 Bourgogne Blanc and, new to the portfolio, the 2008 vintage Rully 1er Cru from the fledgling, affiliated company, Leflaive & Associés. This is a rare opportunity indeed, the result of our very close, 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. Reading through our original tasting notes and the vintage report for 2006, both listed below, we see little need to amend them, based on several recent tastings.

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  
March 2011

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 gave last year.

## 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 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 *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 being "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.

# DOMAINE LEFLAIVE 2006

## OUR ORIGINAL VINTAGE REPORT

BY ADAM BRETT-SMITH, 2007

It is clear that the Domaine has produced a beautiful set of wines in 2006 with that hallmark of most good and all great vintages – a loyalty and typicity to each individual terroir. It is also a vintage in which the Grand Crus, even at this early stage, shrug off, elegantly and gently, the pretensions of even the greatest of Premier Crus. These are magnificent wines.

The Domaine represents a standard bearer for Anne-Claude Leflaive's passionately held views on biodynamic cultivation. This philosophy has at its heart the individual treatment of the vines by plant-based compounds according to a strict timetable governed by the lunar cycle, at the same time as a total ban on systemic chemical treatments and insecticides. Rooted in the early 1990s and fully operational by 1997, biodynamic farming has transformed the Domaine's viticulture, yield, quality and reputation so that it now rests at the very highest level in Burgundy and indeed of all the great white wine estates of the world.

Our tasting notes attempt to guide your choice. Nonetheless, the stamp of the vintage was in the growing season

with a winter that was long, very cold and frosty with sub-zero temperatures as early as mid-November and frequent snow showers. A low of -15°C was recorded on the 30th December. Winter was therefore highly benevolent for the destruction of any latent diseases and pests, although there was a marked absence of rain. March however was usefully wet and replenished the water table with 136mm of precipitation, followed by unpromisingly varied and damp conditions throughout April and May with considerable risks of mildew.

June cleared the vineyards with great warmth and sunshine and a perfect summer period set in throughout that month and deep into July. Flowering occurred quickly and early, fruit set was excellent and the nascent grapes fattened well, being fully formed by 10-12th July. August by contrast was frankly dull, frequently cool, occasionally cold and with intermittent showers that threatened the onset of rot, mercifully finessed by a glorious September that offered bright, fresh, sunny and profoundly dry conditions with temperatures reaching 29°C (84°F) on the 7th.

# DOMAINE LEFLAIVE 2006

*...continued*

Harvesting began with the Grand Crus picked first on the 20th September – which offered perhaps the key to their profound quality – with the village wines and Premier Crus completed by the 27th September.

The grapes were spectacularly ripe – fat, full and healthy and moderately generous in quantity with a very good balance between sweetness and acidity allowing even, smooth fermentations. This was not a very difficult vintage to translate, with the wines, even at an early stage, exhibiting powerful, lush perfumes and sweetly ripe fruit. From the first racking (the transfer off the lees into new casks) some eleven to twelve months after the harvest, the development of the wines

has been even, linear and beautifully progressive. This is perhaps why all our tasting notes have been unusually consistent with the wines showing an extraordinary quality and the clearly defined characteristics of each terroir. In Anne-Claude's laconic report on the vintage she puts it more simply: "The wines have delivered what they promised: they are fine, elegant and nicely ripe, characteristic of their respective terroirs and typically Burgundian".



Adam Brett-Smith  
December 2007

# DOMAINE LEFLAIVE 2006

## DOMAINE LEFLAIVE 2006

### Puligny-Montrachet 2006

**Corney & Barrow Score 17**

Green-gold in colour, this is altogether Puligny in style with a fresh, white fruited mineral perfume. The palate offers sweet clean flavours, a discernable richness to the palate and a lush, creamy finish. A wonderful introduction to the Domaine's Grands Vins.

**Recommended drinking from Now-2012**

**£400/case of 12, in bond UK**

### Premier Crus

### Puligny-Montrachet 1er Cru Clavoillon 2006

**Corney & Barrow Score 17+**

The greatest value of the Premier Crus and a vineyard that canny observers have noticed improving markedly over the last five years. Well sited – adjacent to, and north-east of Les Pucelles – this wine shows a spicy white fruit perfume with a touch of nougat. The palate is succulent, buttery and rich, even silken, but with a kick of minerality that lifts the weight well. A very good Clavoillon.

**Recommended drinking from Now-2012**

**£600/case of 12, in bond UK**

### Meursault 1er Cru Sous le Dos d'Ane 2006

**Corney & Barrow Score 17-18**

This is the Domaine's only holding in Meursault, previously planted with Pinot Noir and replanted over the last twelve years with Chardonnay. Quintessential Meursault, this has a fat, golden colour and a peachy, biscuity rich perfume on the nose. Subtle and beautifully weighted on the palate, this is a seductively styled Premier Cru, hedonistic and full but with a minerality that bears the fruit lightly and insinuatingly well. Lovely wine.

**Recommended drinking from Now-2012**

**£625/case of 12, in bond UK**

### Puligny-Montrachet 1er Cru Les Folatières 2006

**Corney & Barrow Score 17-18+**

Lying west of Clavoillon, Folatières is the showman of the Premier Crus, frequently dazzling in its flamboyance and freshness. In 2006 it has yet to settle on its path, exhibiting spectacularly rich, toasty, sweet fruit on two occasions and a subdued, austere perfume on our last tasting at the end of November. The palate however is textbook Folatières, richly flavoured with a layered, grainy and succulent weight but with real energy and attack to the finish. Beautiful wine.

**Recommended drinking from Now-2012**

**£450/case of 6, in bond UK**

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)



These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK

## Puligny-Montrachet 1er Cru Les Combettes 2006

**Corney & Barrow Score 18**

The vines here are the oldest of the Premier Crus and the second oldest of the entire holdings of the Domaine, with only Bienvenues Bâtard-Montrachet ahead in years. Anne-Claude suggests, very occasionally with a slight moue of pursed lips, that this gives the vineyard a 'reliability' and consistency in every vintage. If so then it is no hardship in 2006. I think of it as a not so miniature Grand Cru with a golden-green colour and a haunting perfume of acacia honey, richly sweet fruit, with a hint of lemon. The palate is both generously flavoured and elegant with a creamy, silken density and long, layered fruits to the finish.

**Recommended drinking from Now-2012**

**£480/case of 6, in bond UK**

## Puligny-Montrachet 1er Cru Les Pucelles 2006

**Corney & Barrow Score 18+**

Anne-Claude's admiration for Les Combettes is perhaps intellectual. With Les Pucelles it is unquestionably emotional. This vineyard typifies to an absolute degree the Puligny style – a rapier rather than a broadsword – that somehow manages to reconcile the rich with the ethereal with a frequently unearthly facility. It is so in 2006. Paler gold in colour than Combettes, the nose offers a taut minerality of fruit with a subdued, biscuity-rich perfume. There is a beautiful tension on the palate with sweetly weighted, generous, even succulent flavours that are deployed elegantly with a finish that is taut, sustained and of great length. Excellent wine.

**Recommended drinking from Now-2013**

**£550/case of 6, in bond UK**

## Grand Crus

### Bienvenues Bâtard-Montrachet 2006

**Corney & Barrow Score 17-18**

These are the oldest vines at the Domaine and the distinction between this and even the greatest of the Premier Crus is unequivocal in 2006. The wine has yet to settle on its final path but its ingredients are compelling: a gorgeous, honeyed, buttery nose and a palate with a grip and tension that easily envelop the unctuous, beautifully weighted flavours. Still a little unknit at the end of November, I suspect this will be a majestic Bienvenues.

**Recommended drinking from 2012-2014**

**£850/case of 6, in bond UK**

### Bâtard-Montrachet 2006

**Corney & Barrow Score 18-19**

Here is a wine that is absolutely clear about its quality. Alison Buchanan referred to the 'electricity' of its style as the profoundly rich, lush, almost tropical perfume and flavours are eerily balanced by a superleggera structure that effortlessly suspends the power and weight. This is a glorious wine, elegant and profound, that dances very, very well.

**Recommended drinking from 2012-2015**

**£950/case of 6, in bond UK**

### Chevalier-Montrachet 2006

**Corney & Barrow Score 19**

Intriguingly, the wine that is often the most elusive to taste in youth is here the most spectacular and compelling - it simply finesses all of the qualities of the Premier Crus and plucks the pick of those in the Grand Crus. A gorgeous nose of seductively ripe, sonorous rich fruit with traces of butterscotch, banana and mineral perfume, leads on to a palate that combines a silken richness with what I can only call an utterly relaxed concentration and density. This wine is perfectly at ease, impeccably balanced and very long. A great Chevalier.

**Recommended drinking from 2012-2016**

**£1350/case of 6, in bond UK**

# DOMAINE LEFLAIVE 2006

*As mentioned in the introduction we are delighted to offer these two additional wines.*

## DOMAINE LEFLAIVE 2007

### **Bourgogne Blanc 2007**

**Corney & Barrow score 16-17**

This is Puligny-Montrachet in all but name and sourced specifically from two very small vineyards 'Les Houlières' and 'Les Parties', lying just south and west of Puligny-Montrachet. Green gold in colour, this has a very pure, fresh, clean buttery nose. The palate is taut, delicately rich, nicely balanced and with fine length. 12 months in just 12% new Vosges and Allier oak casks and then that vital 6 months in steel to retain freshness and intensity. One of the greatest value wines in the range.

**Recommended drinking from Now-2012**

**£280/case of 12, in bond UK**

## LEFLAIVE & ASSOCIÉS 2008

### **Rully 1er Cru 2008**

**Corney & Barrow Score 17+**

Full, green gold colour. The nose is fatly fruited, peachy and full. The palate is lush and rich, tenderly structured, decadently rife to the finish with just a kick of acidity to balance. Hedonists Only!

**Recommended drinking from Now - 2012**

**£285/case of 12 bottles, in bond UK**

(For more information about Leflaive & Associés please contact a member of our sales team)

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