



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



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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

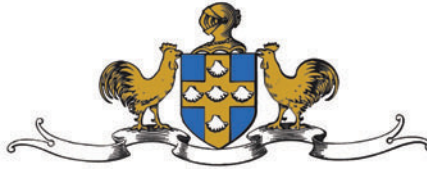
*Established 1780*



DOMAINE LEFLAIVE

*2008 VINTAGE*





DOMAINE LEFLAIVE

*2008 VINTAGE*

## Vintage Notes

Fair stood the wind for France... On Sunday, 14th September, a keen north wind blew away the vagaries of an erratic growing season, calmed the restive vines and took this Domaine into a vintage that neatly finesses both the powerful 2006s and silky 2007s. These 2008s are lovely wines.

Strange then that their conception should have been so troubled with a growing season that, as we remarked earlier, had much good in it as well as bad, but seemingly never in the right order. The 'good' began with a mild January and February that anticipated an early budding – almost always the sign of a great vintage. However, in 2008 it was merely the signal for a very cold end of March, a late budburst in mid April and a May that was, by turn, cool, warm and wet; all bad. The ever present threat of mildew required constant biodynamic treatments in the vineyards with further intensive work following a protracted flowering in June, as oidium took up this baton. Mercifully, the commune of Puligny-Montrachet avoided the summer hailstorms that sideswiped Meursault next door.

July varied between the classically hot (32°C/90°F) and the abnormally cool (9°C/48°F) with August restlessly unsettled. In the beginning of September there was real fear of rot developing which only wind and sun would excise. It was therefore with perfect timing that calmer, drier, warmer conditions settled like a mantle on a fevered brow and in quite glorious conditions, the harvest took place between 22nd and 29th September. The grapes, systematically selected (and de-selected) throughout the growing season and further sorted at harvest time, offered excellent levels of sugars and acidity as well as a real density. These are a tribute to both the biodynamic practices in place at the Domaine since the early 90s (formalised in 1997) and the specific viticultural initiatives of the 2008 growing season, but at a cost of a heavily reduced crop, some 17% down overall. Fermentations were once again regular and straightforward but, this time, with longer malolactics (the conversion of sharp malic acids into softer lactic acids) which I suspect will add to the complexity of these wines once they are bottled in the spring of 2010.

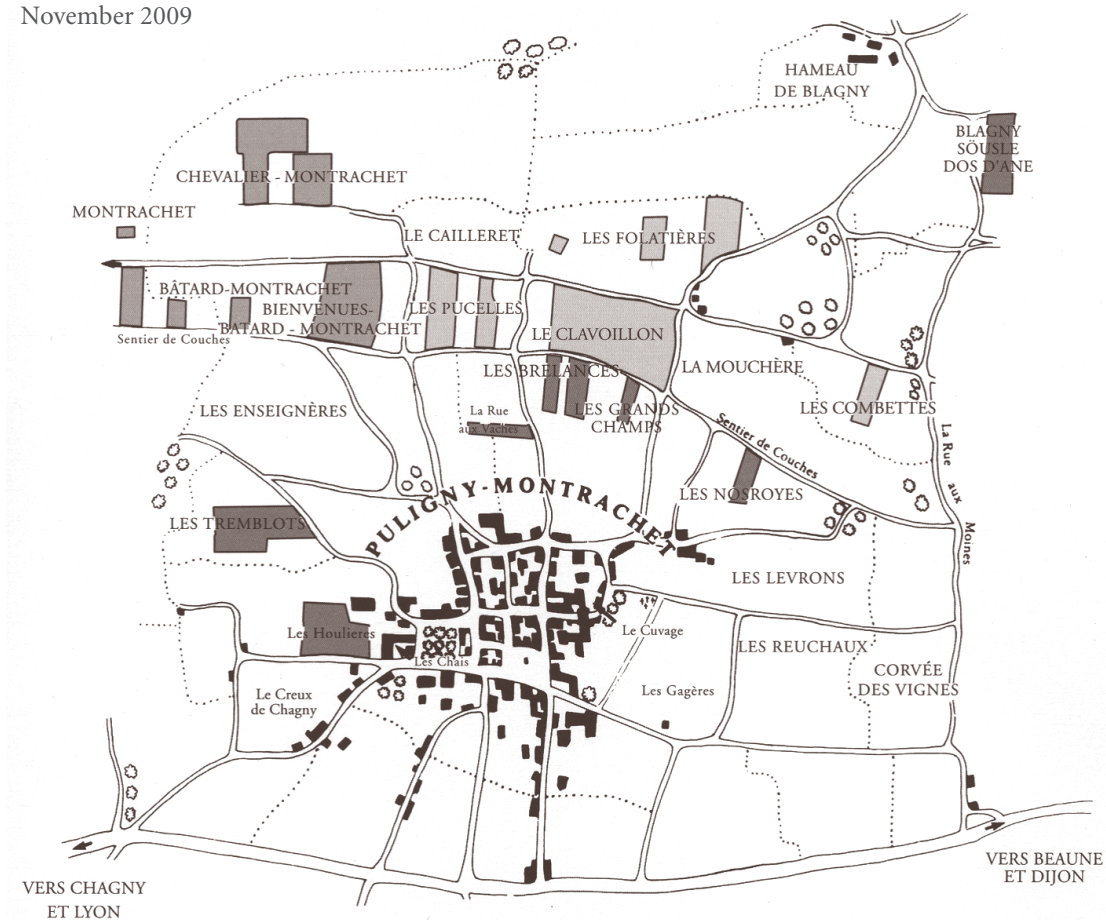
Our relationship with the Domaine and Anne-Claude Leflaive is a long and very close one. Her decision to radically change the UK distribution in 2006 made Corney & Barrow joint UK agents with its brief to supply the private customer directly as well as help distribute the wines more evenly and with integrity and balance. It has become clear that interest in Burgundy and its greatest Domaines has grown hugely not least because of that addictive combination of supreme quality and a genuine rarity. So it seemed sensible, as with other great Domaines, it would be helpful to lay out our stall as to how we try to make the allocation process as fair and transparent as possible.

# The Allocation Process

1. The Domaine's focus is on the private customer and as a consumer rather than a speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal as this will ensure the integrity of secondary market distribution. We will match or better total prices available elsewhere.
3. Priority will be given to the Domaine's and Corney & Barrow's long-standing and best customers.
4. We will do our best to accommodate newer customers. In addition, we have a range of older vintages in stock to help begin a collection.

Do please speak to any of our sales team on the numbers detailed in this offer. They will be delighted to help!

Adam Brett-Smith  
November 2009



Map of Domaine Leflaive vineyard holdings

# Domaine Leflaive Vineyard Holdings

	Hectares	Acres	Average age of vines
<b>Grand Cru Vineyards</b>			
Bienvenues Bâtard-Montrachet Grand Cru	1.15	2.84	50
Bâtard-Montrachet Grand Cru	1.73	4.27	40
Chevalier-Montrachet Grand Cru	1.80	4.45	40
<b>Premier Cru Vineyards</b>			
Puligny-Montrachet 1er Cru Clavoillon	4.80	11.85	28
Meursault 1er Cru Sous le Dos d'Ane	1.62	4.00	–
Puligny-Montrachet 1er Cru Les Folatières	1.26	3.11	23
Puligny-Montrachet 1er Cru Les Combettes	0.71	1.75	38
Puligny-Montrachet 1er Cru Les Pucelles	3.06	7.56	31
<b>Village Wines</b>			
Puligny-Montrachet	4.64	11.47	39
Bourgogne Blanc	3.24	8.00	18

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

# Village Wines

## Bourgogne Blanc

Corney & Barrow score 17–18

This is something of a cult wine now sourced from its two small vineyards ‘Les Houlières’ and ‘Les Parties’ lying immediately south and west of Puligny-Montrachet itself.

The vines are getting older too...

Green gold in colour with a lovely nose of pure, buttery fruit and supple leather. The palate sparkles with fruit and fine acidity, is succulent, subtly rich and intense to the finish. Very good.

Recommended drinking from 2010–2013

£225/case of 12 bottles, in bond UK

£235/case of 6 magnums, in bond UK

## Puligny-Montrachet

Corney & Barrow score 17

The malos\* had not finished on this wine so this is a ‘work in progress’ tasting note. Some very old plots are used in this wine from vines dating back to the 1950s and 1960s in particular ‘Les Tremblots’, ‘Les Nosroyes’ and ‘Les Brelances’. So, the ingredients are notable as is the wine. Fat gold colour. Lushly fruited nose, touched by oak. The palate is rich with generously deployed flavours, fine balance and a subdued minerality which most likely will re-emerge after its malos have finished.

Recommended drinking from 2011–2013

£395/case of 12 bottles, in bond UK

£405/case of 6 magnums, in bond UK

\*Malos or malolactic fermentations are the natural conversion of sharp, spiky malic acids into softer, creamier (lactic) acids, an essential part of a wine’s development.

 These wines are released en primeur. Delivery dates to be confirmed



## Premiers Crus

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

Corney & Barrow score 18

First replanted in 1995, the 2000 vintage of this wine was electrically good at the Clos de Tart Launch Dinner earlier this year. Eight years on, this 2008 is coming of age, literally. Wicked, green-gold colour. The nose is very pure, very clean with zesty fruit and creamy subtly buttery perfume. The palate is stylishly rich, flavourful and elegant, with excellent intensity and a fat, rich concentrated finish. The best Meursault so far? Probably.

Recommended drinking from 2011–2013

£645/case of 12 bottles, in bond UK

£655/case of 6 magnums, in bond UK

### Puligny-Montrachet 1er Cru Clavoillon

Corney & Barrow score 17–18

This is one of white Burgundy's greatest values. A premier cru with some very old vines dating back to 1959 and almost a monopole of the Domaine which owns more than 85% of the vineyard. Here the soil is heavier with more clay which gives the wine real presence, if not the sophistication of the other premiers crus. In 2008 it does not matter as the vintage seems to favour the wine. Full gold in colour this has a lovely, peachy nose, fat with white and gold fruits. The palate dances well with a zesty, lemony freshness and minerality allied to full, generous concentration. Really good wine.

Recommended drinking from 2011–2014

£550/case of 12 bottles, in bond UK

£560/case of 6 magnums, in bond UK

### Puligny-Montrachet 1er Cru Les Folatières

Corney & Barrow score 17–18

This is the smallest holding of the Domaine after Les Combettes. The combination of its location, a few yards west of Clavoillon and north of Pucelles (see map) and relatively young vines always produces a peacock of a wine, flamboyant and extrovert. In 2008 it is also taut, even restrained to match its toasty nougat, fruited nose. The palate is rich and succulent with hedonistically broad flavours and a rich, long finish with that vital kick of acidity that lifts the lushness well.

Recommended drinking from 2011–2013

£445/case of 6 bottles, in bond UK

£450/case of 3 magnums, in bond UK

## Premiers Crus (cont.)

### Puligny-Montrachet 1er Cru Les Combettes

Corney & Barrow score 17–18

Planted in 1963 and 1972, Les Combettes contains the oldest vines of the premiers crus and combined with a location that reflects both Meursault (fat) and Puligny (racy) the wine frequently has the more sonorous quality of a grand cru without always the dancing quality of the Domaine's premiers crus. Anne-Claude, through the faintest shrug and 'move' of the lips praises its consistency but you sense a respect rather than a love here. Perhaps this is why I feel a little protective about Les Combettes and love its 'pocket battleship' quality, its rarity and its value.

My first tasting was shortly after malolactic fermentation had started, indeed the nose suggested with its fat, confected fruit quality that the wine was in its pre-malo state. One detected richness, concentration, tautness and elegance. On my third tasting on the 20th November, these qualities were closer to completion, showing greater balance and complexity. I sense this will be very good wine indeed.

Recommended drinking from 2012–2014

£475/case of 6 bottles, in bond UK

£480/case of 3 magnums, in bond UK

### Puligny-Montrachet 1er Cru Les Pucelles

Corney & Barrow score 18

The apogee of the Domaine's premiers crus and in many ways the defining cru of its style. It comes close to perfection in deploying that frequently haunting balance of richness, absolute purity and delicate tensile strength and power. The one word I used at the end of my tasting note – 'Proper' – is, on reflection, brief and ... inadequate for a wine that had a subliminally rich nose of creamy, white fruits matched by an insinuating zesty perfume. The palate is quite lovely, supple and concentrated, tense, racy with beautiful acidity and impeccable balance to the sustained, subtly powerful finish. Excellent.

Recommended drinking from 2012–2015

£495/case of 6 bottles, in bond UK

£500/case of 3 magnums, in bond UK

£335/case of 1 jeroboam, in bond UK



## Grands Crus

### Bienvenues Bâtard-Montrachet Grand Cru

Corney & Barrow score 18

This comes from the oldest vines of the Domaine, a single parcel planted in 1958 and 1959, and offers a magnificent effort in 2008. Green, old gold colour. Fabulous nose of hedonistically heavy, rich, spicy fruited perfume, honeyed and flowered. The palate is similarly rich, with layers of seductively profound flavours, an almost grainy minerality and an intensity of concentrated fruits to the finish. Great wine.

Recommended drinking from 2013–2016

£875/case of 6 bottles, in bond UK

£880/case of 3 magnums, in bond UK

£610/case of 1 jeroboam, in bond UK

### Bâtard-Montrachet Grand Cru

Corney & Barrow score 18

The malos were just finishing on my second tasting and my score may be a little conservative. Rich, old gold colour. The perfume on the nose is of voluptuous, even fat ripeness and the palate confirms this although with a minerality that lifted this weight well. On my third tasting on the 20th November there was a haunting, insistent quality to the nose and palate that again lifts the weight quite beautifully. Super.

Recommended drinking from 2013–2016

£975/case of 6 bottles, in bond UK

£980/case of 3 magnums, in bond UK

£670/case of 1 jeroboam, in bond UK

### Chevalier-Montrachet Grand Cru

Corney & Barrow score 18–19

If there is a significant step up between the greatest of the first growths (Pucelles) and the two grands crus Bienvenues Bâtard and Bâtard then there is a further leap to be made into Chevalier. One felt too that this was the vineyard that Anne-Claude's father Vincent was always closest to and most proud of. With good reason. Planted in the 1950s and with some replanting in 1974 and 1980 the vines are old and the soil thinner and meaner than Le Montrachet. This endows the wine with an ageability borne of a dry reserve to match its sonorous, profound weight. Full gold in colour the 2008 offers almost in suspension a powerful array of creamily rich, honeyed perfume almost leesy in its power. The palate is quite beautiful, awesomely pure and elegant, impeccably balanced, rich, full, concentrated and of terrific length. Grand vin.

Recommended drinking from 2015–2018

£1200/case of 6 bottles, in bond UK

£1205/case of 3 magnums, in bond UK

£820/case of 1 jeroboam, in bond UK

# Recommended Drinking Dates – Domaine Leflaive

We are regularly asked for more specific drinking dates for white burgundies, in particular the great Domaines. Here, therefore, are specific recommendations of drinking dates for every vintage. Of course taste is an extremely personal thing but having tasted and analysed these wines extensively over the last few years, we absolutely believe that opening these wines at the dates indicated will ensure maximum enjoyment.

	2000	2001	2002	2003	2004	2005*	2006*	2007*
Chevalier-Montrachet	2010	2010	2010	2009	2012	see below	see below	see below
Bâtard-Montrachet	2009	2009	2010	2009	2012	see below	see below	see below
Bienvenues Batard-Montrachet	2009	2009	2010	2009	2012	see below	see below	see below
Puligny, Pucelles	2009	2009	2009	2009	2010	see below	see below	see below
Puligny, Folatieres	2009	2009	2009	2009	2010	see below	see below	see below
Puligny, Combettes	2009	2009	2009	2009	2010	see below	see below	see below
Puligny, Clavoillon	2008	2008	2009	2007	2010	see below	see below	see below
Puligny-Montrachet	2007	2007	2009	2006	2009	see below	see below	see below
Bourgogne Blanc	2007	2007	2007	2006	2009	see below	see below	see below
Meursault Sous Le Dos d'Ane	2009	2009	2009	2009	2010	see below	see below	see below

For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

	2000	2001	2002	2003	2004	2005	2006	2007
Chevalier-Montrachet	From 2008	From 2008	From 2008	From 2008	From 2011	From 2013–2019	From 2012 – 2016	From 2014-2017
Bâtard-Montrachet	From 2007	From 2007	From 2008	From 2007	From 2010	From 2012–2018	From 2012 – 2015	From 2013-2016
Bienvenues Batard-Montrachet	From 2007	From 2007	From 2008	From 2008	From 2010	From 2012–2017	From 2012 – 2014	From 2012-2016
Puligny, Pucelles	From 2005	From 2006	From 2007	From 2007	From 2009	From 2010–2015	From 2011 – 2013	From 2011-2015
Puligny, Folatieres	From 2005	From 2005	From 2005	From 2006	From 2008	From 2008–2013	From 2010 – 2011	From 2010-2013
Puligny, Combettes	From 2005	From 2005	From 2006	From 2006	From 2008/9	From 2010–2015	From 2010 – 2012	From 2011-2014
Puligny, Clavoillon	From 2004	From 2004	From 2005	From 2006	From 2007	From 2008–2012	From 2010 – 2011	From 2010-2012
Puligny-Montrachet	From 2004	From 2004	From 2005	From 2005	From 2007	From 2009–2012	From 2009 – 2010	From 2009-2012
Bourgogne Blanc	From 2003	From 2003	From 2004	From 2005	From 2006	From 2007 – 2010	From 2008 – 2009	From 2009-2011
Meursault Sous le Dos d'Ane	–	From 2004	From 2005	From 2005	From 2007	From 2009 – 2012	From 2009 – 2011	From 2010-2012

\*Too early for revision

## 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.

10–12 Above average to good wine

12–14 A good to very good wine

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 'plus' adds further to that potential.*
- *A score is a summary only. The devil is in the detail, so please focus on the tasting notes.*

