



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



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

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



DOMAINE LEFLAIVE

2009 VINTAGE, EN PRIMEUR



*These are right brain wines; artist's wines.
Wines that make people exclaim "I love them"
at their very first taste.*

Anne-Claude Leflaive, December 2010, on the quality of the 2009 vintage

Anne-Claude Leflaive



DOMAINE LEFLAIVE

2009 VINTAGE

Vintage Notes

Voluptuous, physical, hedonistic wines that wear their heart on their sleeve, a beautiful vintage.

Yes, yes, yes but what is wrong with 2009? Very little as it happens other than to offer the more presbyterian, intellectual taster a profound if guilty pleasure. Domaine Leflaive deploys 2009's sweetly seductive qualities with effortless, almost careless, grace but finesses them with a pure, fresh, even mineral slant that is uniquely its own.

There is usually less to say about good and great vintages – a case of “conditions stable and auspicious, carry on” and most of the interesting detail is, or should be, in the tasting notes. In 2009 there were very few blots on the landscape. Winter was cold with some heavy frosts that were perfect for cleansing the dormant vineyards of any latent pests and diseases. Spring was appropriately mild, gentle and regular with budburst at the beginning of April, followed by a fine, sunny May, advanced vegetative growth and a consequent early flowering on the 22nd with full flowering on the 27th/28th.

June and July were more changeable, hot and dry for the most part but with heavy rains over short, intermittent spells, requiring regular biodynamic treatments by hand. One benefit at least of the rain was to top up the water table for an August and September that were frankly spectacular, dry and consistently hot, particularly between the 13th and 20th August. The vineyards loved it, shrugging off any threat of oidium and mildew as sugars soared and ripeness accelerated.

Harvesting began early on the 5th September and was over by the morning of the 11th, the whole harvest taking place in glorious conditions.

The musts “rich, powerful and full of sunshine” were put to barrel, with primary fermentation over by the autumn and with malolactic fermentation (the conversion of the sharp malic acids into creamier lactic acids) completed both early and easily. The wines, having spent 12 months in oak, have been transferred to stainless steel to retain their natural freshness. Bottling is anticipated for winter 2010/ spring 2011.

It is now four years since this Domaine's radical change of UK distribution and appointment of C&B as joint agents. The brief from the Domaine was to focus on supplying the private customer directly as well as to ensure that these great wines were distributed with integrity and balance. We rely on you to let us know how we may improve distribution further and to your benefit. At the same time may we also lay out our stall as to how we try and make the allocation process as fair and transparent as possible...

The Allocation Process

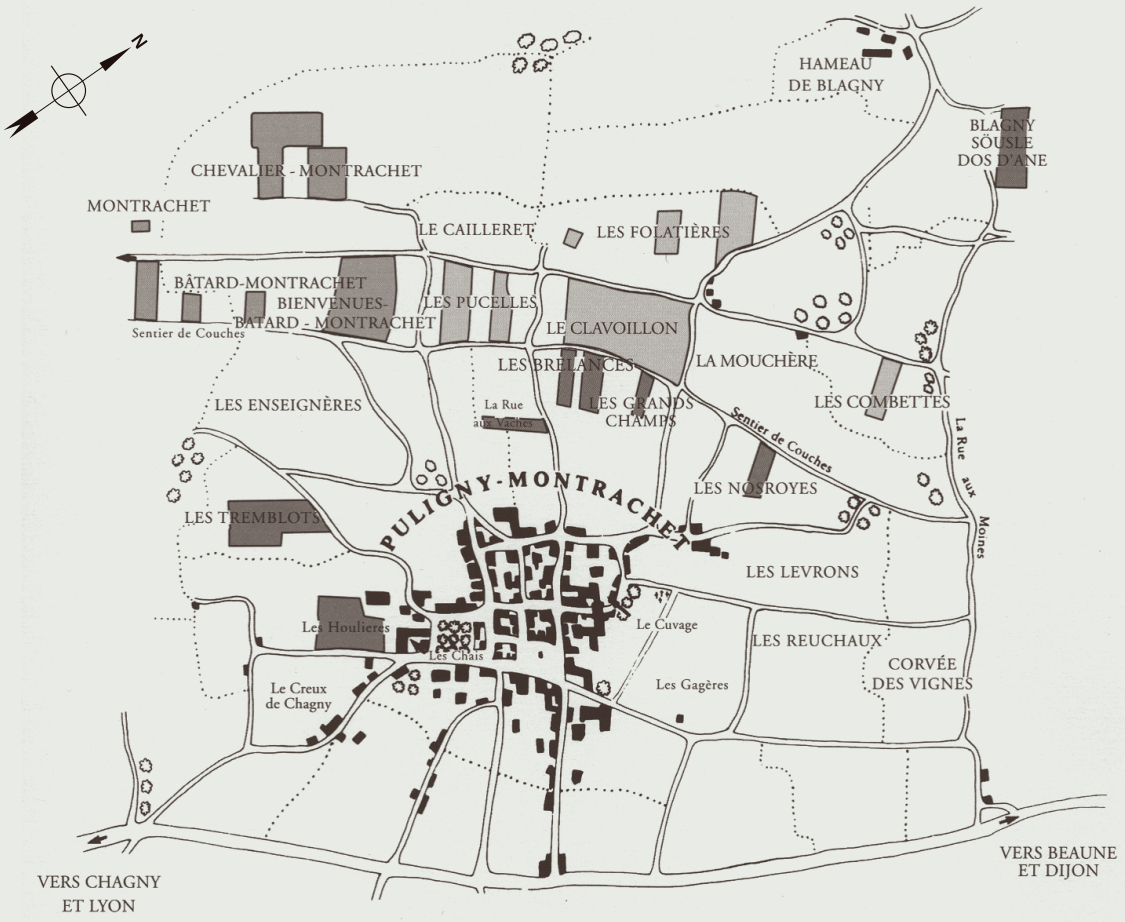
1. The Domaine's focus is on the private customer and as a consumer rather than a speculator.
2. The Domaine's wines are bought on the clear understanding that they will be stored and delivered in the UK only. Should you wish to sell the wine in the future, do please offer Corney & Barrow first refusal 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
December 2010

Domaine Leflaive Vineyard Holdings

	Hectares	Acres	Average age of vines
Grand Cru Vineyards			
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
Premier Cru Vineyards			
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
Village Wines			
Puligny-Montrachet	4.64	11.47	39
Bourgogne Blanc	3.24	8.00	18



Map of Domaine Leflaive vineyard holdings



Vineyards at Domaine Leflaive

The Broadening of Anne-Claude Leflaive’s Net; Introducing Leflaive & Associés

We have, for the past four years, sold Macon-Verzé, whose vineyard is owned in its entirety by the Domaine – it therefore holds the label Domaines Leflaive. Leflaive & Associés is a brand new departure for Anne-Claude Leflaive, purchasing grapes exclusively from biodynamic vineyard plots hand harvested under the Domaine’s *régisseur* (manager) Eric Remy. The Rully 1er Cru, the Monthélie 1er Cru Sur La Velle and the Charmes-Chambertin Grand Cru are new to this small Portfolio.

It is an exciting development and a logical one. Above all it brings within a wider reach the superb results of Anne-Claude’s team. These wines are unhesitatingly recommended.



Macon Verzé, Domaines Leflaive, 2009

Exclusive to Corney & Barrow

Corney & Barrow Score 17

Firm, green gold colours. In 2009 the nose skirts deftly around super ripe tropicality with a zesty, almost grapefruited perfume. Pointed and pure the palate is ripe and full with tender easy seductive fruit and rich effortless length. Lovely wine.

Recommended drinking from 2011–2014

£155/case of 12 bottles, in bond UK

£165/case of 6 magnums, in bond UK



Rully 1er Cru, Leflaive & Associés, 2009

New Wine

Corney & Barrow Score 17–18

A little bit of history here, being the first wine offered by Leflaive & Associés with grapes sourced exclusively from biodynamic plots and vinified by the Domaine at Puligny Montrachet. Superb quality and a marvellous introduction to the Domaine. Green gold in colour this has a sexy biscuity, toasty nose, supple, generous flavours and a clean, subtly elegant, fat finish. From 40 year old vines this is a hedonistic Rully and all the better for it.

Recommended drinking from 2011–2013

£285/case of 12 bottles, in bond UK



Monthélie 1er Cru Sur La Velle, Leflaive & Associés, 2009

New Wine

Corney & Barrow Score 17++

This tiny 1 hectare plot, abutting Volnay’s Clos des Chênes is owned by Anne-Claude Leflaive’s cousin Eric de Suremain and is now farmed biodynamically by the Domaine. It is a terrific addition to the Domaine’s portfolio offering at a reasonable cost a really excellent introduction to this undervalued appellation. Limpid, firm ruby colour, the nose offers bright, dark fresh ruby fruit, sweetly perfumed. The palate is comfortingly rich and full, plumply flavoured with nice freshness again and surprising length. Lovely wine.

Recommended drinking from 2012–2015

£285/case of 12 bottles, in bond UK



Charmes-Chambertin Grand Cru, Leflaive & Associés, 2009

New Wine

Corney & Barrow Score 17–18

This is clearly the most ambitious – if tiny – project that the Domaine has undertaken. It is highly unusual and consequently exciting for a great white Domaine to venture into Grand Cru red territory, which is to say at the very highest level in Burgundy. The 2009 is an auspicious and historic start. Just seven barrels of this wine have been made and we are fortunate in having just more than one of them. Dense, deepest ruby colour. The nose shows a rich, toffeed, black fruited perfume, intense and spicy. This is a big wine but flattering to taste, rich, full, generously structured to a grainy sustained finish of fine intensity.

Recommended drinking from 2015–2020

£495/case of 6 bottles, in bond UK

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

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Domaine Leflaive



Bourgogne Blanc, Domaine Leflaive, 2009

Corney & Barrow Score 17++

Light green colour with a flash of gold. Now we are moving significantly up the scale not least because of the source – two vineyards Les Houlières and Les Tremblots (see map) which abut Puligny Montrachet – and which make this a Puligny by any other name. Flamboyantly ripe nose and with a subtle rich, creamy flavours there is nevertheless a fine tension, even minerality to the palate and a lifted, pretty finish.

£235/case of 12 bottles, in bond UK

£245/case of 6 magnums, in bond UK

Recommended drinking from 2011–2014



Puligny-Montrachet, Domaine Leflaive, 2009

Corney & Barrow Score 17–18

This is an effortless, linear Puligny with a clean, fresh, tautly mineral nose and – the hallmark of the vintage – a balanced, silky generous flavour – a touch of grip and good attack to the finish which is insistent if not intense. Pretty wine.

£425/case of 12 bottles, in bond UK

£435/case of 6 magnums, in bond UK

Recommended drinking from 2012–2015



Meursault 1er Cru Sous Le Dos d'Ane, Domaine Leflaive, 2009

Exclusive to Corney & Barrow

Corney & Barrow Score 17+

First replanted in 1995 this beautifully sited vineyard is literally coming of age and represents one of Burgundy's best kept secrets. Golden in colour, the nose offers delectably buttery, peachy white fruits. The palate is Juno-esque, brightly fat and seductive, a real pleasure giver but with enough acidity to lift the lushness to a fine finish.

£655/case of 12, in bond UK

£665/case of 6 magnums, in bond UK

Recommended drinking from 2012–2016



Puligny-Montrachet 1er Cru Clavoillon, Domaine Leflaive, 2009

Corney & Barrow Score 18

Easily the best value of the 1ers Crus and almost a monopole of the Domaine's which owns 85% of the vineyard, some of whose vines were planted in 1959. A superb effort in 2009 and a 'sleeper' of the vintage. Firm, green gold colour. Lovely pure, creamily elegant, white fruit nose. The palate offers concentration and intensity which plays effortlessly to the rich, generous style of the vintage to offer almost perfect balance. Is it the cooler denser soils that make this 2009 stand out? Whatever, a lovely wine. Fine, fine length too.

£575/case of 12 bottles, in bond UK

£585/case of 6 magnums, in bond UK

Recommended drinking from 2012–2016



Puligny-Montrachet 1er Cru les Folatières, Domaine Leflaive, 2009

Corney & Barrow Score 17–18

This is the peacock of the Domaine's 1ers Crus with a flash of the elegance of les Pucelles and the creamier weight of Clavoillon. Characteristic biscuity, nougat nose, this has supple, generously weighted flavours, a layered richness and a pure fresh finish of fine length. Hedonists only.

£475/case of 6 bottles, in bond UK

£480/case of 3 magnums, in bond UK

Recommended drinking from 2012–2015



Puligny-Montrachet 1er Cru les Combettes, Domaine Leflaive, 2009

Corney & Barrow Score 18

This is the 'Marschallin' of the 1ers Crus, an older woman perhaps but of a haunting, elegiac beauty that nods carelessly towards the Grands Crus. I love this wine, its ancient vines and tiny size and its rather wonderful success in 2009. The colour is green gold, the nose subtle, ethereally rich and intricate. The palate is beautifully clean with ripe silky, gently deployed flavours, fine concentration and creamy length. Lovely wine.

£495/case of 6 bottles, in bond UK

£500/case of 3 magnums, in bond UK

Recommended drinking from 2013–2016

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



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Puligny Montrachet 1er Cru les Pucelles, Domaine Leflaive, 2009

Corney & Barrow Score 18+

A perfect Pucelles perhaps? Anne Claude’s momentary quietness during tasting was broken by a hissed *la vache* to my pained expression – the highest tasting note accolade in her eloquent vocabulary. This is the heart, the apogee of the Domaine’s 1ers Crus and perhaps the signature of the Domaine itself, the rapier to the broadsword of the Grands Crus. Full green gold colour, the nose is beautiful, combining restraint and flamboyance, the exotic and the taut. The palate is richly, fully flavoured and sweetly ripe but with an impeccable, tense structure that lifts the weight effortlessly to a long silkily deployed finish. Very, very good.

£550/case of 6 bottles, in bond UK

£555/case of 3 magnums, in bond UK

£395/case of 1 jeroboam, in bond UK

Recommended drinking from 2013–2017



Bienvenues-Bâtard Montrachet Grand Cru, Domaine Leflaive, 2009

Corney & Barrow Score 18

Planted in 1958 and 1959 this is a noble vineyard, the first of the ‘great growths’ and a fine achievement in 2009. “A very good Bienvenues” observed *Maître de Chais* Eric Remy. Full green gold colour, the nose a little shy, with flashes of candied, profound, weighty fruit. The palate is much more expressive with a dry elegance matched by peachily rich, pregnantly weighted flavours and a stylish gravitas of structure. Fine, fine length as well.

£950/case of 6 bottles, in bond UK

£955/case of 3 magnums, in bond UK

£660/case of 1 jeroboam, in bond UK

Recommended drinking from 2013–2018



Bâtard-Montrachet Grand Cru, Domaine Leflaive, 2009

Corney & Barrow Score 18

I suspect that this might be Eric Remy’s favourite Grand Cru. Sometimes Grands Crus are not demonstrably great – you have to work hard at them, teasing out the qualities that will only become apparent with maturity – but this Bâtard wears its majestic heart on its sleeve from its yellow gold colour to a noble nose of elegant, biscuity, mineral intensity. The palate has fine concentration and focus with an eerie combination of freshness and generous density, richly deployed flavours and length and intensity to the finish.

£1,050/case of 6 bottles, in bond UK

£1,055/case of 3 magnums, in bond UK

£725/case of 1 jeroboam, in bond UK

Recommended drinking from 2013–2018



Chevalier-Montrachet Grand Cru, Domaine Leflaive, 2009

Corney & Barrow Score 18–18+

This, the favoured wine of Anne-Claude Leflaive’s father Vincent is perhaps, as its name suggests the most masculine of the Domaine’s *Grands Vins*, born of thinner, meaner soil, that offer so often the greatest potential for complexity and quality. Green gold in colour, the nose is more expressive than usual, even seductive and rich but with that telltale, stony minerality perfume tugging at the sweetly ripe fruit. The palate is measured, with a fine balance of broad, generous flavours and a unique, drily rich structure and layered fruits that balloon across the palate. Long, long finish. An impressive Chevalier.

£1,250/case of 6 bottles, in bond UK

£1,255/case of 3 magnums, in bond UK

£860/case of 1 jeroboam, in bond UK

Recommended drinking from 2013–2017

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.
- A definitive score of a young wine is almost always impossible. We usually offer a ‘spread’ (e.g. 14–16) which relates to the 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.

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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.

Revised Drinking Dates	2000	2001	2002	2003	2004	2005*	2006*	2007*	2008*
Chevalier-Montrachet	From 2010	From 2010	From 2010	From 2009	From 2012	see below	see below	see below	see below
Bâtard-Montrachet	From 2009	From 2009	From 2010	From 2009	From 2012	see below	see below	see below	see below
Bienvenues Bâtard-Montrachet	From 2009	From 2009	From 2010	From 2009	From 2012	see below	see below	see below	see below
Puligny, Pucelles	From 2009	From 2009	From 2009	From 2009	From 2010	see below	see below	see below	see below
Puligny, Folatières	From 2009	From 2009	From 2009	From 2009	From 2010	see below	see below	see below	see below
Puligny, Combettes	From 2009	From 2009	From 2009	From 2009	From 2010	see below	see below	see below	see below
Puligny, Clavoillon	From 2008	From 2008	From 2009	From 2007	From 2010	see below	see below	see below	see below
Puligny-Montrachet	From 2007	From 2007	From 2009	From 2006	From 2009	see below	see below	see below	see below
Bourgogne Blanc	From 2007	From 2007	From 2007	From 2006	From 2009	see below	see below	see below	see below
Meursault Sous Le Dos d’Ane	From 2009	From 2009	From 2009	From 2009	From 2010	see below	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.

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

*Too early for revision

An Exclusive Winemaker Dinner with Anne-Claude Leflaive

March 2011 – Central London

Details to be confirmed

To register interest please call Anna Bell – Tel: 020 7265 2522

Email: events@corneyandbarrow.com

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