



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

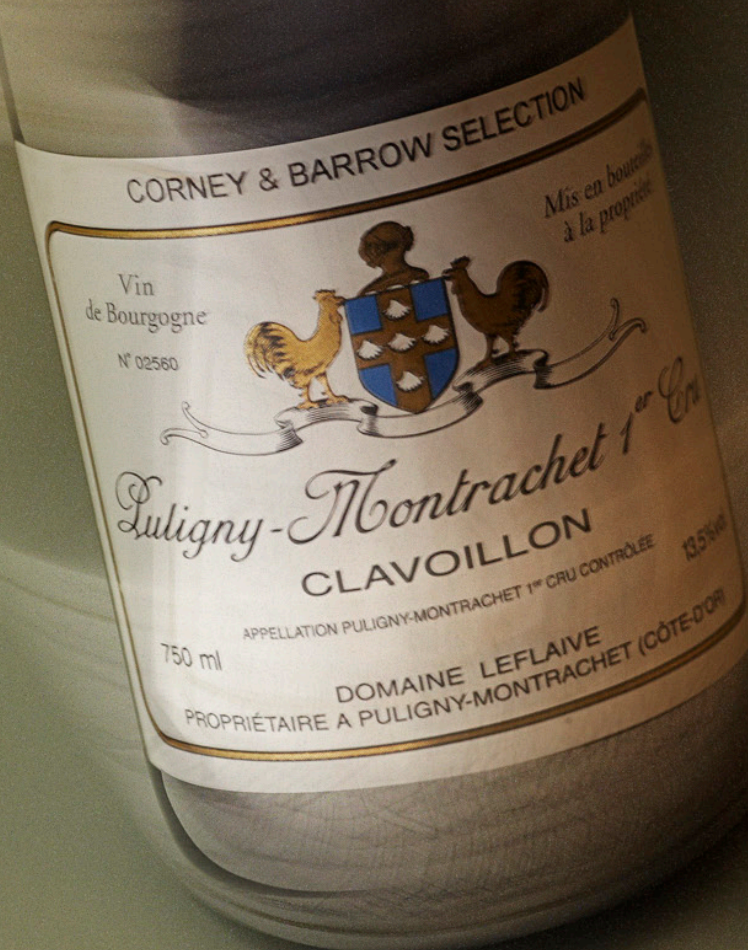


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INDEPENDENT WINE MERCHANTS

Established 1780

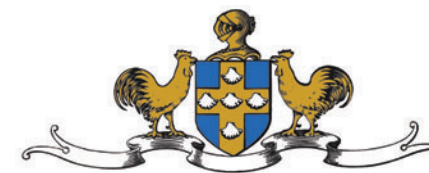


DOMAINE LEFLAIVE

2010 VINTAGE EN PRIMEUR



Anne-Claude Leflaive



DOMAINE LEFLAIVE

“A classic Domaine Leflaive vintage – silky fruits, sweet and generous but of remarkable poise, purity and freshness.”

ADAM BRETT-SMITH & ANNE-CLAUDE LEFLAIVE, 2011



A view from Chevalier-Montrachet

VINTAGE NOTES

There is perhaps nothing as intellectually satisfying as revisionist opinion. So it is with 2010 where a clinical study of the growing season contrasted, often painfully, with the voluptuous, lazy style of the hedonistic 2009's. Our earlier tastings this year with slow and largely incomplete malolactic fermentations only offered a guarded optimism, somewhat bruised by perhaps inevitably, more cynical media relish at a severely reduced crop. It soon became clear however that here was a vintage that despite or more likely because of its pathetically small quantities offered, as if in recompense, a quite startling quality. This is worth emphasizing because that quality would simply not have been possible without both natures' and in this Domaine's case, significant human reduction of the crop. It would not have ripened, it would not have stood a chance of homogeneity, nor finally would it have achieved the silken intensity that is the hallmark of the greatest 2010's.

The growing season began with a classically cold winter, dangerously so on the 19th December where temperatures plummeted to an alarming -20°C, before surging to a more comfortable 10°C on the 21st. Any latent pest and diseases were excised by these conditions and both January and February were very cold with the last frosts occurring between the 9th-14th March. By contrast April was warm and dry, the vegetative cycle began easily slowing during a cooler May which presaged a glorious June and July, with flowering beginning on the 6th June and completed by the 22nd. Rollercoaster conditions began however in mid July and on my two visits during this time I witnessed tropically humid and then gloriously dry hot conditions, followed towards the end of August by much less satisfactory cool and humid weather. During this time the Domaine practised repeated viticultural passages through the vines, excising the crop and treating biodynamically any threat of unhealthy grapes.

And then as so often, the magical change began and continued into September. Temperatures rose as did the sugars, the grapes ripened beautifully until a savage storm on the 12th offered damaging hail nearby in Santenay with the more precocious, tender grapes in Puligny beginning to develop the dreaded rot.

Anne-Claude took the decision to bring the harvest forward by 3 days with the entire crop brought in between the 17th and 27th September. Yields inevitably were well down but the grapes offered a lovely ripeness, fine health and balance, with excellent acidities.

Primary fermentations were unremarkable but the secondary, malolactic (the conversion of spiky malic acid into softer lactic acid) fermentations were slow, one of the reasons we suspect for the complexity and quality of the wines. As always the wines were transferred from cask to steel for the last 9–12 months of their *élevage* to preserve that characteristic freshness and purity for which the Domaine is famous.

Corney & Barrow has since 2006 jointly shared UK representation of the Domaine's wines (we are exclusive distributors in Singapore and Thailand). Our brief from the Domaine is to offer the wines with integrity and balance, targeting the private customer directly, selective On-Trade customers whilst remaining loyal to a specialist band of historic Trade customers.

To help in this we continue to set out our allocation process with the intention of being as fair and transparent as possible. As always we rely on your comments as to how we may improve this.

2010 poses special difficulties. The quality is very high but the volumes are significantly down in part because of the return to Olivier Leflaive of some 1.8 hectares featuring vines from the following – Meursault, Folatières, Pucelles, Bâtard & Chevalier - hitherto held on a 20 year lease. We therefore ask for your patience as we try and deal with your orders as fairly as possible. Please speak to your usual sales representative or ring the salesdesk on 020 7265 2430.

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

Adam Brett-Smith
December 2011

TASTING NOTES

In 2005 Corney & Barrow was proud to secure the UK exclusivity for a wine that in just a few years has become something of an icon in a region of burgundy that remains massively underappreciated, however we feel this will not be for long and happily not with this wine. We call it the least expensive fine wine in the world and the 2010 although hugely reduced in quantity is arguably the Domaines’ finest offering yet combining the best of 2007 and 2008 with the richness and succulence of 2009.



Macon-Verzé, Domaines Leflaive, 2010

Corney & Barrow Score 17–18
Harvested on the 22nd September in beautiful conditions, yellow gold in colour the nose offers sweet, tropical fruits, toasty and generous. The palate has lovely tension and elegance to the flavours that are broadly developed, rich and generous and with a sweet subtly elegant finish. Delectable.
Recommended drinking from 2012–2015
£160/case of 12 bottles, in bond UK
£180/case of 6 magnums, in bond UK

LEFLAIVE & ASSOCIÉS

We have been proud to represent Anne-Claude’s iconic Macon-Verzé since the 2004 vintage but there are three other wines now under Leflaive & Associés label whose biodynamic plots are harvested under the direction of the Domaine *régisseur*, Eric Remy. The Rully 1er Cru, Monthélie 1er Cru and the Charmes Chambertin Grand Cru are part of this tiny portfolio and are unhesitatingly recommended.



Rully 1er Cru, Leflaive & Associés, 2010

Corney & Barrow Score 18
This is unquestionably the most expensive Rully 1er Cru in the world but one made with infinite care and aged for 12 months in 20% new wood to polish, soften and refine a wine that is already beautifully focussed. Fine gold in colour, this has a creamy, waxed leathery nose of pure seduction balanced by silky, racy fruit, an amazingly intricate balance for such a broad flavoured wine and a finish that is nicely poised and elegant. Hedonists only.
Recommended drinking from 2012–2015
£285/case of 12 bottles, in bond UK



Monthélie 1er Cru Sur La Velle, Leflaive & Associés, 2010

Corney & Barrow Score 17.5
Made from the old de Suremain vineyard this is an appellation that too often can produce rather gritty or at best grainy wines- what the French rather politely call ‘rustique’. The Leflaive is magically removed from this. Made from 100% de-stemmed grapes (which may account for some of the variance) this has a pale, washed ruby colour but a lovely, sweetly toffee, coffeed nose of broad generous, plump fruit. The palate is more sonorous, flavour-fine and fresh with a clean concentration and fine length. Very good indeed.
Recommended drinking from 2013–2016
£285/case of 12 bottles, in bond UK



Charmes-Chambertin Grand Cru, Leflaive & Associés, 2010

Corney & Barrow Score 17+
This is a purer more finely expressive Charmes, as one might expect from the greatest of white wine Domaines. Full, limpid ruby colour with sappy, earthy and stonily perfumed Pinot Noir fruit which develops into a palate that is moderately rich, but very pure and intricately balanced with (and this is the key to the quality) super length. Likely to surprise the (slightly) more patient and my score may just be conservative.
Recommended drinking from 2016–2020
£495/case of 6 bottles, in bond UK

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VILLAGE WINES



Bourgogne Blanc,
Domaine Leflaive, 2010

Corney & Barrow Score 17–18

Two tiny plots. Les Houlièrès and Les Tremblots lying immediately south and south-west of the village of Puligny-Montrachet itself (see map) make this wine the insider’s secret. It is ludicrously good and a Puligny by any other name and for which it is almost invariably mistaken, actually we have known it mistaken for a 1er Cru. The 2010 is beautiful, with a full yellow green colour and a fatly perfumed, almost cheesy, buttery nose. The contrast to the palate is startling. Spicy, elegant with terrific attack, this reconciles a nougat richness with super balance and real length.

Recommended drinking from 2012–2015

£245/case of 12 bottles, in bond UK

£265/case of 6 magnums, in bond UK



Puligny-Montrachet,
Domaine Leflaive, 2010

Corney & Barrow Score 17+

Tiny vineyards (if at least the second largest holding of this Domaine) of old (40 year) vines represent the official introduction to the Pulignys. Green gold in colour this has a pure, fresh, whitely fruited peachy nose, subtle and taut. The palate is gracefully ripe with a sweetness and richness that build nicely, balancing seduction and intensity beautifully. Nice wine.

Recommended drinking from 2013–2017

£435/case of 12 bottles, in bond UK

£455/case of 6 magnums, in bond UK

PREMIERS CRUS



Meursault 1er Cru Sous Le Dos d’Ane,
Domaine Leflaive, 2010

Corney & Barrow Score 17++

We were proud to have gained this wine as a UK exclusivity borne from our taking what was a Blagny 1er Cru Rouge for many years until it was replanted to Chardonnay in 1995. As perfect an illustration as any of how *terroir* and aspect can reduce the potential of the Pinot Noir but endorse the decision to replant to Chardonnay. The focus of this wine has grown exponentially as the vines, now 16 years old are coming of age. This is a broader, more charming illustration of the Domaine’s style with nougat like, warm cake perfume on the nose and an easy, supple seductive palate but that characteristic tension and refinement to the finish. Super achievement.

Recommended drinking from 2013–2016

£655/case of 12 bottles, in bond UK

£675/case of 6 magnums, in bond UK



Puligny-Montrachet 1er Cru Clavoillon,
Domaine Leflaive, 2010

Corney & Barrow Score 17++

We must hope that this wine continues to remain undervalued. Another insider’s secret and with some very old vines dating back to 1959, the Domaine owns around 85% of this vineyard. The soil is denser here with some clay which accounts for the weightier (more authoritative) style which I love. Deep green gold in colour the nose is delectable with subtle, almost haunting white fruits and a subliminal richness. The palate is measured but generous, ripely fruited, confidently balanced and of fine length. Recommended.

Recommended drinking from 2013–2017

£595/case of 12 bottles, in bond UK

£615/case of 6 magnums, in bond UK



Puligny-Montrachet 1er Cru les Folataières,
Domaine Leflaive, 2010

Corney & Barrow Score 17–18

This is the peacock of the Domaine’s Pulignys. It is a wine you show (off) to flatter the taster and which yields applause every time you do so. Next to Les Combettes this is the smallest of the vineyards lying a few yards west of Clavoillon and north of Pucelles (see map) and in 2010 it is delectable. The nose is gorgeous, complex, racy and characteristically seductive and flamboyant. The palate equally beautiful, combines concentrated fresh, intense fruit with silky, layered length. Super wine.

Recommended drinking from 2013–2017

£495/case of 6 bottles, in bond UK

£505/case of 3 magnums, in bond UK



Puligny-Montrachet 1er Cru les Combettes,
Domaine Leflaive, 2010

Corney & Barrow Score 18

Planted in 1963 and 1972 this is an older woman perhaps but one of incomparable beauty and grace with the mystery that maturity brings to this most Lady Dedlock* of wines. Pretension apart this is an effortlessly beautiful Combettes with a lovely nose of silkily ripe, buttery pure fruit and a palate that eerily blends intensity even vibrancy with a measured, concentrated richness and profundity that represents a Grand Cru by any other name.

Recommended drinking from 2013–2019

£550/case of 6 bottles, in bond UK

£560/case of 3 magnums, in bond UK

*Bleak House and that most haunting of Dickens’ heroines.



Puligny Montrachet 1er Cru les Pucelles,
Domaine Leflaive, 2010

Corney & Barrow Score 18+

Les Pucelles represents the heart of the Domaine’s style and the wine by which all other Puligny’s, from all other Domaines, measure themselves. It’s location (immediate neighbour of the Grands Crus Bâtard and Bienvenues Bâtard Montrachet) is superb but the wine is unique, a rapier rather than a broadsword. The nose offers that characteristic stony minerality with sonorously, rich golden, honeyed fruit and the palate finesses those qualities with a delicate tension to match the concentration, richness and even seduction of the effortlessly balanced finish.

Recommended drinking from 2015–2020

£595/case of 6 bottles, in bond UK

£605/case of 3 magnums, in bond UK

£435/case of 1 jeroboam, in bond UK

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Tying the branches down in the vineyard

GRAND CRUS



Bienvenues-Bâtard Montrachet Grand Cru,
Domaine Leflaive, 2010

Corney & Barrow Score 18

This great growth comes from the oldest vines of the Domaine, a single parcel replanted in 1958 and 1959. It is tiny at less than 3 acres and is an outstanding wine in 2010. Sweetly rich on the nose with a perfume of butterscotch and wild, old fruit leads into a palate that is concentrated and sonorous, richly flavoured - even succulent, but with a vibrant, wonderfully elegant concentration to the finish, which is classically long. A very fine Bienvenues.

Recommended drinking from 2016–2019

£1,075/case of 6 bottles, in bond UK
£1,085/case of 3 magnums, in bond UK
£755/case of 1 jeroboam, in bond UK



Bâtard-Montrachet Grand Cru,
Domaine Leflaive, 2010

Corney & Barrow Score 18++

This is the immediate neighbour of Bienvenues and as Alison Buchanan often states has a more ‘electric’ attacking quality to the fruit, perhaps because of the slightly younger vines. In 2010 there is a quality of grace and ease as well from the still muted, creamy white peach fruit on the nose to the palate which is silkily rich, lithely and generously flavoured. There is splendid energy here and concentration and power to the finish. Great wine.

Recommended drinking from 2016–2020

£1,195/case of 6 bottles, in bond UK
£1,205/case of 3 magnums, in bond UK
£835/case of 1 jeroboam, in bond UK



Chevalier-Montrachet Grand Cru,
Domaine Leflaive, 2010

Corney & Barrow Score 18–19

It is impossible to disassociate this great wine from Anne-Claude’s father Vincent. For almost his entire life, until the acquisition of just 11 rows of Le Montrachet itself, it was the apple of his eye and the vineyard he felt closest to. Replanted in the 1950’s and some parcels in 1974 and 1980 it lies on thinner and meaner soil than Le Montrachet which gives the wine a dry, masculine reserve and weight and terrific ageability to boot. Utterly gorgeous nose of creamily elegant, rich buttery fruit, curiously, even mesmerizingly elusive. The palate combines that characteristically Chevalier style of austere but silky richness, perfect minerality and balance and fabulous, concentrated length. Great, great wine.

Recommended drinking from 2017–2022

£1,375/case of 6 bottles, in bond UK
£1,385/case of 3 magnums, in bond UK
£955/case of 1 jeroboam, in bond UK

TO ORDER, PLEASE 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



A view of Puligny-Montrachet

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*	2009*
Chevalier-Montrachet	From 2010	From 2010	From 2010	From 2009	From 2012	From 2013	From 2012	From 2014	See below	See below
Bâtard-Montrachet	From 2009	From 2009	From 2010	From 2009	From 2012	From 2011	From 2012	From 2013	See below	See below
Bienvenues Bâtard-Montrachet	From 2009	From 2009	From 2010	From 2009	From 2012	From 2012	From 2012	From 2013	See below	See below
Puligny, Pucelles	From 2009	From 2009	From 2009	From 2009	From 2010	From 2011	From 2010	From 2012	See below	See below
Puligny, Folatières	From 2009	From 2009	From 2009	From 2009	From 2010	From 2010	From 2010	From 2011	See below	See below
Puligny, Combettes	From 2009	From 2009	From 2009	From 2009	From 2010	From 2010	From 2010	From 2012	See below	See below
Puligny, Clavoillon	From 2008	From 2008	From 2009	From 2007	From 2010	From 2009	From 2010	From 2011	See below	See below
Puligny-Montrachet	From 2007	From 2007	From 2009	From 2006	From 2009	From 2009	From 2009	From 2010	See below	See below
Meursault Sous Le Dos d’Ane	From 2009	From 2009	From 2009	From 2009	From 2010	From 2009	From 2009	From 2011	See below	See below
Bourgogne Blanc	From 2007	From 2007	From 2007	From 2006	From 2009	From 2008	From 2008	From 2010	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	2009
Chevalier-Montrachet	From 2008	From 2008	From 2008	From 2008	From 2011	From 2013–2019	From 2012–2016	From 2014–2017	From 2015–2018	From 2013–2017
Bâtard-Montrachet	From 2007	From 2007	From 2008	From 2007	From 2010	From 2012–2018	From 2012–2015	From 2013–2016	From 2013–2016	From 2013–2018
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	From 2013–2018
Puligny, Pucelles	From 2005	From 2006	From 2007	From 2007	From 2009	From 2010–2015	From 2011–2013	From 2011–2015	From 2012–2015	From 2013–2017
Puligny, Folatières	From 2005	From 2005	From 2005	From 2006	From 2008	From 2008–2013	From 2010–2011	From 2010–2013	From 2011–2013	From 2012–2015
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	From 2013–2016
Puligny, Clavoillon	From 2004	From 2004	From 2005	From 2006	From 2007	From 2008–2012	From 2010–2011	From 2010–2012	From 2011–2014	From 2012–2016
Puligny-Montrachet	From 2004	From 2004	From 2005	From 2005	From 2007	From 2009–2012	From 2009–2010	From 2009–2012	From 2011–2013	From 2012–2016
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	From 2012–2016
Bourgogne Blanc	From 2003	From 2003	From 2004	From 2005	From 2006	From 2007–2010	From 2008–2009	From 2009–2011	From 2010–2013	From 2011–2014

*Too early for revision

DOMAINE LEFLAIVE VINEYARD HOLDINGS

	Hectares	Acres	Average age of vines
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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

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.



Map of Domaine Leflaive vineyard holdings

