



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



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

CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

OLIVIER LEFLAIVE

2010 VINTAGE EN PRIMEUR



“2010 – A VINTAGE OF GRACE, RACE AND VERVE,
CONCLUDING A FINE TRILOGY”

“UN MILLÉSIME DE GRACE, DE RACE ET DE VITALITÉ,
QUI CONCLUT UNE BELLE TRILOGIE”

FRANCK GRUX, TECHNICAL DIRECTOR, MARCH 2011



INTRODUCTION

Olivier Leflaive's operation is as impressive for the sheer range of its wines as for their consistency and quality, which could well be the watchword for the company itself. The philosophy of the business is built on respect for the vines and those who mind them, rooted in the absolute belief that great wine can be produced only from vineyards that are well-sited and tended with care. Technical director Franck Grux spares no effort to uphold this belief; his extraordinary dedication shows clearly in the close relations he maintains with the 135 small growers, who supply their grapes to Olivier Leflaive year after year. These people are in many ways part of the family, their vines benefiting from the same painstaking attention to detail as Olivier's own vineyards. These number some 15 hectares across the Côte and include some of the finest *crus* in Puligny, Chassagne and Meursault. In all cases, devotion to quality lies at the heart of the process.

OVERVIEW OF 2010 VINTAGE

The 2010 vintage looks set to be impressive in quality terms, even if there will be little to go around. Low yields and small, concentrated berries have given wines with a sense of fullness, intensity yet finesse. These wines will show their individual *terroir* markedly, more so than wines from warmer vintages which, while immensely flattering, can seem to lose their precise bone structure as they take on flesh. Olivier Leflaive's 2010s were picked relatively early, reflecting Franck Grux's desire to preserve the wines' *fraicheur* and sense of breeding.



Rebecca Palmer
Associate Director & Buyer
April 2011

OLIVIER LEFLAIVE 2010 VINTAGE REPORT

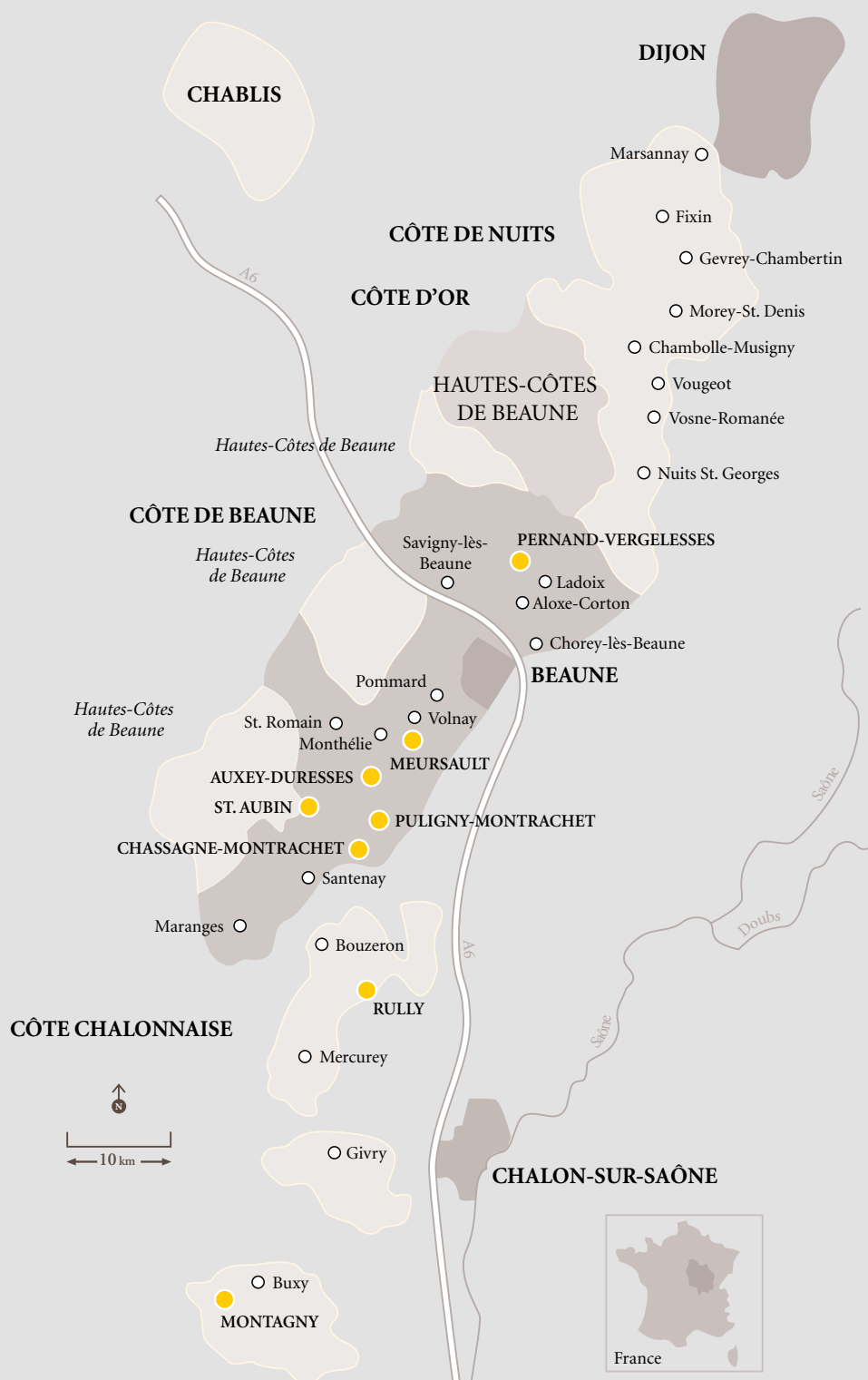
After a fine harvest in 2009, the vines had a long, cold winter to recover their forces – as long as they survived the arctic temperatures, with the harshest conditions since 1985-1986. As soon as the milder, March weather arrived, the vines were playing catchup. Budburst occurred in mid-April, and while May was cooler than normal, the first few days of June verged on the balmy, prompting some vineyards to flower. Then, suddenly, cold: unexpected and unwelcome, the plummeting temperatures interrupted the flowering process across virtually the entire Côte, resulting in an uneven fruit set and in some cases smaller grapes. These phenomena, known in French as *coulure* and *millerandage*, necessarily limit production and in the case of 2010, slashed yields by 20–50%, with some of the finest *premier* and *grand cru* vineyards being among the most seriously affected. July was variable, with a few warmer, sunny days interspersed with a dull shade of grey that set a gloomy tone for August. This reflected clearly in Olivier's rather disgruntled mood when I rang him for a vintage update later that month. 'How is the vintage?' I asked, in a deliberately cheery way. 'Don't want to talk about it' growled Olivier, 'you left your London greyness last time you came to Puligny, please take it back! *Il nous faut du soleil maintenant!*' Indeed, as many a winemaker will tell you, it's not so much the warmth as sunlight that is truly critical to quality. Sometimes perhaps, somebody up there is listening! As if on cue, the last week of August saw the clouds melt away to glorious sun, which shone for almost 3 weeks, much to the growers' delight and more than a little relief. When the storms arrived on the 12th September, many growers started to pick, bringing in an extremely healthy crop with an excellent balance of sugars and acidity. This is exciting in quality terms, promising wines rich in texture yet, with fresh acidities.

Technical Director Franck Grux is excited by the quality and style of the 2010 wines: a very fine vintage to follow the *gourmand* 2009s ('my Scarlett Johanssen vintage', grinned Franck) and the fragrant elegance of the 2008s. He sees 2010 as possibly the greatest of the three vintages; alluring and full-flavoured, yet racy and fine.

Olivier Leflaive and the management team (from left to right: Franck Grux, Olivier Leflaive, Patrick Leflaive, Sophie Raynaud and Jean Soubeyrand)



BURGUNDY



CHABLIS

With this fine vintage, Olivier's Chablis will come stylistically closer to the classic 2008s than the richer, fuller 2009s. Conscious of the low yields of small, concentrated berries with their sugars and acids hanging in the balance, the team at Olivier Leflaive took the decision to harvest early, to preserve the race and verve of the vintage. These will be wonderfully mineral, expressive wines, true to their *chablisien* origins.

Chablis Les Deux Rives

Corney & Barrow Score 17.5

Deux Rives is winemaker Franck Grux's classic blend, made from the fruit of small vineyard parcels on either side of the river Serein that bisects this famous *appellation*. Emblematic of its vintage always, yet particularly so this year the 2010 is creamy in texture and subtly mineral with a pleasingly tart crunch of green apple, and crushed shell flavours on the finish.

Recommended drinking from late 2011 to 2014

Estimated arrival UK: October 2011

£99/case of 12, in bond UK

Chablis 1er Cru Fourchaume

Corney & Barrow Score 18.5

Fourchaume's chalk-rich soils and its slightly shaded position promote hang-time, giving this wine its sensation of depth and concentration of flavour. A cut above, this is textbook Chablis *premier cru*, its power intensified by the restricted yields typical of the vintage.

Recommended drinking from 2012 to 2015

Estimated arrival UK: December 2011

£170/case of 12, in bond UK

Chablis Grand Cru Vaudésir

Corney & Barrow Score 18.5

Complex and lovely, Vaudésir is rich yet beautifully nervy this year, its underlying *croquant* offsetting sensuous, white flower aromatics, stone fruit and moreish marzipan flavours. Small quantities available.

Recommended drinking from 2012 to 2016

Estimated arrival UK: December 2011

£320/case of 12, in bond UK



CÔTE DE BEAUNE

The legendary escarpment of the Côte de Beaune is home to some of the finest and most famous white wines in the world. At its centre, Puligny-Montrachet is itself one of the most revered villages in the Côte and it is here that Olivier Leflaive is based.

Olivier's range of wines from the Côte is arguably without parallel in terms of its depth and breadth, offering stylish, classic examples from so many different and exceptional *terroirs*.

Bourgogne Aligoté

Corney & Barrow Score 17

Introducing this wine to me for the first time, Franck Grux donned a serious expression as he explained that Aligoté is considered a wine for three people: two to hold you down while you drink it. Given that my experience of Aligoté was of a thin, acidic white, fit only to dilute *crème de cassis*, this was a revelation: ripe pear and subtle peach flavours, impressive concentration, mineral finish. But then that's what you can achieve with the fruit of organically-farmed 80 year-old vines, born and bred in Puligny-Montrachet. Enough said.

Recommended drinking from late 2011 to 2013

Estimated arrival UK: September 2011

£69/case of 12, in bond UK

Bourgogne Blanc Les Sétilles

Corney & Barrow Score 18.5

Olivier Leflaive's ambassador Bourgogne Blanc, Les Sétilles is the fruit of selected parcels from Meursault and Puligny-Montrachet, some fermented in oak barrels, others in stainless steel tanks. The different components are then blended subtly to give the perfect balance of freshness and weight, creaminess and minerality.

Recommended drinking from 2011 to 2014

Estimated arrival UK: September 2011

£89/case of 12, in bond UK

£101/case of 6 magnums

£1,925/barrel (equivalent to 25 cases of 12 bottles)

Available for Barrel purchase. See insert.

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



C&B Recommended Seal:
wines offering outstanding value

CÔTE DE BEAUNE (CONT.)

Pernand-Vergelesses



Corney & Barrow Score 18.5+

One of my favourite wines of the vintage, this Pernand expresses perfectly its balance of fruit and frame. Poised and filigree with a crackle of acidity, the wine offers up the haunting white flower perfume, stony core and subtle weight of this stunning but little-known *appellation*, whose vineyards abut those of Corton-Charlemagne.

Recommended drinking from 2012 to 2014

Estimated arrival UK: October 2011

£135/case of 12, in bond UK

Auxey-Duresses La Macabré

Corney & Barrow Score 18

Olivier Leflaive's Macabré parcel lies next to the Meursault *appellation* and shares some of the latter's richer, clay soils, peppered with a layer of small calcareous stones. Meursault 'lite' perhaps, though no diminutive, La Macabré offers an appealingly fresh take on the former's butterscotch breadth and richness.

Recommended drinking from 2012 to 2015

Estimated arrival UK: October 2011

£135/case of 12, in bond UK

Saint-Aubin NEW

Corney & Barrow Score 17.5

The *appellation* of those 'in the know', Saint-Aubin lies further up the same slope as Puligny-Montrachet's *grand cru* vineyards and the wines have considerable pedigree.

This Saint-Aubin hits the sweet spot: precise, balanced, just rich enough with a savoury mineral core. This is a wine that perfectly demonstrates the aims of the '*cuvée ronde*' – whereby the fruit of several parcels is blended together to capture the fullest underlying expression of the *appellation*. Ripe pear and montelimar flavours, fresh hazelnuts and buttercream, bound up with energy and verve. Self-assured and forward, with curves in all the right places.

Recommended drinking from 2012 to 2014

Estimated arrival UK: November 2011

£3,135/barrel (equivalent to 25 cases of 12 bottles)

Available for Barrel purchase only. See insert.

Saint-Aubin 1er Cru Dents de Chien



Corney & Barrow Score 18.5 to 19

Moving up a notch in quality, Dents de Chien was tight and relatively closed on recent tasting March 2011, nevertheless showing glimpses of its future appeal and power. Balanced with a firm core and complex flavours, this is one of the finest and most classic wines of the vintage, and one of Franck's personal favourites.

Recommended drinking from mid 2012 to 2015

Estimated arrival UK: December 2011

£180/case of 12, in bond UK

£192/case of 6 magnums, in bond UK

Saint-Aubin 1er Cru En Remilly

Corney & Barrow Score 18.5+

En Remilly is a luminous vineyard scattered with chalk pebbles and situated at the very top of the slope. Its wines are always true to the *appellation*: typically mineral, restrained, softly-textured. More feminine and accessible now than Dents de Chien, En Remilly offers alluring white flower aromas, delicately ripe pear fruit and a stony, mineral length on the palate. Elegant and charming, En Remilly is Saint-Aubin in a nutshell.

Recommended drinking from 2012 to 2015

Estimated arrival UK: December 2011

£175/case of 12, in bond UK

£187/case of 6 magnums, in bond UK

Chassagne-Montrachet Blanchots

Corney & Barrow Score 18.5 to 19

Another star of the vintage, Blanchots is beautifully textured in 2010, layering white flower scents, ripe pear, and creamy lemon meringue with the elegant, stony minerality so typical of its terroir. Rich and concentrated but taut and perfectly poised, this is a wine with real power and vivacity.

Recommended drinking from late 2012 to 2016

Estimated arrival UK: April 2012

£230/case of 12, in bond UK

£242/case of 6 magnums, in bond UK

Meursault Clos du Cromin

Corney & Barrow Score 18+

A cooler, higher vineyard within the *appellation*, Clos du Cromin lies close to Puligny-Montrachet and shares the latter's stony, calcareous soils. Rich and soft yet always refined, Cromin benefits from the structural tension of the 2010 vintage, with its extra dimension of energy and vitality.

Recommended drinking from mid 2012 to 2016

Estimated arrival UK: December 2011

£215/case of 12, in bond UK

£227/case of 6 magnums, in bond UK

£4,650/barrel (equivalent to 25 cases of 12 bottles)

Available for Barrel purchase. See insert.

Puligny-Montrachet Les Meix



Corney & Barrow Score 18.5 to 19

An exceptional wine, Les Meix is in its element in this poised, electric vintage. Concentrated and elegant, the wine offers pure-textured, linear fruit bound up in light hazelnut cream, with a deeply satisfying mineral undertow. One of the stars of the vintage.

Recommended drinking from mid 2012 to 2016

Estimated arrival UK: April 2012

£250/case of 12 bottles, in bond UK

£262/case of 6 magnums, in bond UK

£5,400/barrel (equivalent to 25 cases of 12 bottles)

Available for Barrel purchase. See insert.

Puligny-Montrachet 1er Cru Les Referts

Corney & Barrow Score 19

Attractive, pure with a touch of the exotic, Les Referts will be very fine indeed. The fruit of a parcel close to Meursault Charmes, its wines are typically full-flavoured and concentrated. 2010 will be no exception, however this is also a vintage with verve and tension pulling hard on the reins, refining the wine's natural richness and setting it on its course of honed elegance. Available in tiny quantities, just three barrels are made of this lovely wine.

Recommended drinking from 2013 to 2017+

Estimated arrival UK: May 2012

£360/case of 12 bottles, in bond UK

£372/case of 6 magnums, in bond UK

Meursault 1er Cru Les Poruzots

Corney & Barrow Score 18.5

Sophistication itself, Poruzots is a perennial favourite. Voluptuous this year as always, yet with the race and elegance that will mark 2010, this is one of Olivier Leflaive's great ambassadors. Available in small quantities only.

Recommended drinking from 2013 to 2016+

Estimated arrival UK: May 2012

£350/case of 12; in bond UK

£362/case of 6 magnums, in bond UK

Chassagne-Montrachet 1er Cru Abbaye de Morgeot



Corney & Barrow Score 19

The fruit of Olivier's own *premier cru* vineyard, this is always a stunning wine: rich yet delineated and incredibly long in the mouth this year, Morgeot 2010 will develop beautifully, becoming more complex, powerful and multi-faceted over time. One of the most impressive wines of the vintage, Morgeot is one of my personal favourites.

Recommended drinking from 2013 to 2017+

Estimated arrival UK: May 2012

£335/case of 12 bottles, in bond UK

£347/case of 6 magnums, 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



C&B Recommended Seal:
wines offering outstanding value

CÔTE CHALONNAISE

The Côte Chalonnaise lies a good half hour's drive south of Puligny-Montrachet and enjoys slightly warmer conditions. The resulting wines tend to be softer and more immediately expressive than those of the Côte de Beaune: creamy in texture with ripe, yielding fruit. The wines are as irresistible as ever this year, refined and lifted by the freshness of the vintage.

Montagny 1er Cru Bonneveaux



Corney & Barrow Score 18.5

Such an appealing wine this year, Bonneveaux exudes white flower perfume and fresh orchard fruit. Concentrated and rich in flavour, as always with this *premier cru*, the wine nevertheless retains the attractive freshness and bite characteristic of 2010.

Recommended drinking from 2012 to 2014

Estimated arrival UK: November 2011

£120/case of 12 bottles, in bond UK

£132/case of 6 magnums, in bond UK

£2,595/barrel (equivalent to 25 cases of 12 bottles)

Available for Barrel purchase. See insert.

Rully La Chatalienne

Corney & Barrow Score 18

Situated on the plateau at the top of the slope, Chatalienne is a relatively cool site with poor, stony soils. Franck Grux ferments a small percentage of the fruit in large, old oak barrels, giving the wine a subtle, creamy texture to showcase its elegant fruit and classic minerality.

Recommended drinking from 2011 to 2013

Estimated arrival UK: November 2011

£110/case of 12 bottles, in bond UK

Rully 1er Cru Rabourcé

Corney & Barrow Score 18 to 18.5

One of the most harmonious wines of the vintage, Rabourcé is fully deserving of its status as *premier cru*: pure and succulent, the wine offers up layer upon layer of succulent orchard fruit and sensual buttercream, underpinned by the nerve and tension of the vintage.

Recommended drinking from 2011 to 2014+

Estimated arrival UK: November 2011

£130/case of 12 bottles, in bond UK

£142/case of 6 magnums, 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



C&B Recommended Seal:
wines offering outstanding value



Olivier Leflaive in his trademark chapeau



OLIVIER LEFLAIVE 2010 VINTAGE

YOUR OWN BARREL OF OLIVIER LEFLAIVE'S WINES!



For the first time ever last year, Olivier agreed to offer you the opportunity to buy your own barrique (oak barrel) of some of his personal favourites wines. Despite 2010's restricted volumes and therefore reduced allocations, we are delighted to be able to run a similar offer, albeit with limited quantities. A barrique contains 225 litres of wine, equivalent to 25 cases of 12 bottles. The barrel prices allow you to make significant savings on standard case prices. Furthermore, as part of this special offer, Olivier Leflaive would like you to invite you to stay overnight, at his expense, at his award-winning 4* hotel La Maison d'Olivier, in the heart of the village of Puligny-Montrachet. You will also have the rare opportunity of a private tasting with winemaker Franck Grux in Olivier Leflaive's cellars, where you will be able to taste your own wine as it matures.

Olivier has selected the following wines for purchase by the barrel:

Bourgogne Blanc Les Sétilles

Barrel price*: £1,925

Equivalent case price: £77 (from £89)

Saint-Aubin NEW

Barrel price*: £3,135

Equivalent case price: £126 (barrel only)

Meursault Clos du Cromin

Barrel price*: £4,650

Equivalent case price: £186 (from £215)

Puligny-Montrachet Les Meix

Barrel price*: £5,400

Equivalent case price: £216 (from £250)

Montagny 1er Cru Bonneveaux

Barrel price*: £2,595

Equivalent case price: £104 (from £120)

All prices are quoted in bond, UK

**This price includes one night's accommodation free of charge at La Maison d'Olivier Leflaive, Puligny Montrachet. www.maison-olivierleflaive.fr*

Terms & Conditions: All barrel purchases are to be made to a single title-holder with a single invoice and single delivery address. The barrel price includes one night's accommodation free of charge at La Maison d'Olivier. Cost of transport to the hotel is not included. The visit and tasting should be completed prior to bottling; customers will be notified of intended bottling dates at purchase, so that they can plan their visit. Visits are non-transferable. Customers will be notified when the wine is bottled and delivered to the UK. This price equates to 25 cases of 12 bottles (75cl). If you would prefer bottling to take place in magnums, please contact your salesperson. Additional charges will apply.

FOR MORE INFORMATION OR TO ORDER PLEASE CALL 020 7265 2430