



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



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HRH THE PRINCE OF WALES
WINE MERCHANTS
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780



DOMAINE LEFLAIVE

2011 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



Anne-Claude Leflaive

VINTAGE NOTES

This is a fine vintage. It possesses some of the density and charm of 2009 and elegance and tension of 2010, but unsurprisingly has a unique style that, in the margin of my tasting notes I described as ‘poised’ and ‘tender’ both perfectly useless words to the analytical, but perhaps helpful to the drinker...

Conventionally an early harvest is a great one and by this yardstick alone 2011 was indeed blessed. In fact it was the earliest harvest on record with picking beginning on the 25th August and completed by the 31st – ahead of 2003 and over three weeks earlier than 2010. This was due to a very precocious flowering (13–16 May) which largely determines the date of harvest: the rule of thumb being 100 days between flowering and picking. In 2011 it was 101 but the unique feature of the growing season was how summer came early, momentarily disappeared and then re-appeared as spring – a fascinating role reversal that I believe contributed particularly to the tender nature of the wines. They will drink relatively early, will flatter the taster and provide an insinuating and beguiling pleasure. The tasting notes go into much more detail about the individual styles and drinking dates.

“Subtile, délicat.. un millésime qui se laissera découvrir avec bonheur, dans toute sa jeunesse.”

"Subtle, delicate...a vintage which can happily be discovered in its youth."

ANNE-CLAUDE LEFLAIVE

Winter 2010 was usefully cold with snow in November and December, followed by a dry, cool rather than cold January and February. A precocious budburst at the end of March with rising temperatures and good rainfall gave way to a fabulous April and May with temperatures reaching and exceeding 30°C (86°F).

Little wonder that flowering was so early and over so quickly. So far, so excellent. June was pleasantly warm but July was cool, wet and occasionally stormy and even the beginning of August lacked any real heat until the second week when superb conditions returned, dry, hot and very sunny. The grapes were fully ripe by the third week, healthy, bursting with ripe fruit, elevated sugars and with good acidity.

Under *Maitre de Chais* (cellar master) Eric Remy, fermentations proved straightforward, easy and undramatic with the wines transferred from cask to steel for the last 9–12 months before bottling in 2013.

Yields were similar to 2010 with the exception of Bâtard Montrachet which is down by over 30% – the result of hail damage. Once again, and at your request, we lay out the allocation process as well as our drinking guide which we revise and update annually as necessary. Please pay particular attention to the latter as it is based on our own direct experience and is offered as a specific guide for maximum enjoyment.

May we also ask for a **balanced** order – as it is simply not possible nor fair to the other customers to give an allocation of say, the *Grands Crus* in isolation. Regretfully we will be oversubscribed with all the wines so if it would be helpful to have a list of our selected UK Trade customers from whom you may be able to source then let us know.

For further advice and help please speak to your usual salesperson or ring the sales desk on 020 7265 2430.

Adam Brett-Smith
December 2012

DOMAINE LEFLAIVE VINEYARD HOLDINGS

| MÂCONNAIS | Hectares | Acres | Average age of vines |
|---|----------|-------|----------------------|
| Mâcon-Verzé (Les Chênes, Le Monté, En Perret, Escolles, Les Muse) | 9.3 | 23 | 25 |

VILLAGE WINES

| | | | |
|--------------------|------|-------|----|
| Bourgogne Blanc | 3.24 | 8.00 | 18 |
| Puligny-Montrachet | 4.64 | 11.47 | 39 |

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 |

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 |

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, e.g. 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.





The cross in front of Batard



TASTING NOTES

THE MÂCONNAIS

MÂCON-VERZÉ, 2011

Corney & Barrow Score 17–18

We were particularly proud to secure this iconic wine as an early UK and Singapore exclusivity. Labelled as the ‘least expensive fine wine in the world’ it is superb value for a wine that, cultivated biodynamically, has re-defined perceptions of the Mâconnais – worthy, sometimes leaden and clumsy – to offer a richness, and succulence certainly but with that tell-tale kick of elegance and intensity that define the Domaine’s greatest wines.

In 2011 the Domaine has produced another fine result, slightly richer than the 2010 with a green – gold colour, a clean, subtly creamy, zesty nose and a palate that has a lovely density and almost waxy richness lifted by a beautiful freshness and acidity.

Recommended drinking from 2013–2015

£160.00/case of 12 bottles, in bond UK

£180.00/case of 6 magnums, in bond UK

VILLAGE WINES

BOURGOGNE BLANC, 2011

Corney & Barrow Score 17–18

A Puligny by any other name or actually two names as this is sourced from just two tiny vineyards ‘Les Houlières’ and ‘Les Parties’ (see map) lying immediately south and west of Puligny Montrachet. A perfect wine to fool your friends who will unquestionably raise it to a rather higher level that the appellation suggests.

There is a relaxed quality about the 2011 with sweet white fruits, a supple, relatively lush palate, nicely balanced by attack and ‘lift’ on the finish. This will drink very well young.

Recommended drinking from 2013–2015

£245.00/case of 12 bottles, in bond UK

£265.00/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET, 2011

Corney & Barrow Score 18

Few are aware of just how old some of the vineyards are in this *village* wine. ‘Les Nosroyes’, ‘Les Brelances’ and ‘Les Tremblots’ all have most of their vines dating back to the 1950’s and 1960’s. Properly tended old vines give significantly greater quality and inevitably lower yields so it is unsurprising that the Domaine’s Puligny is rather good. Bright green-gold in colour and with a creamy, peachy perfume on the nose this is a step up from the Bourgogne Blanc shown by a greater tension and elegance on the palate to go with the silky fruit and lovely grip on the finish.

Recommended drinking from 2014–2016

£435.00/case of 12 bottles, in bond UK

£455.00/case of 6 magnums, in bond UK

PREMIERS CRUS

MEURSAULT 1ER CRU
SOUS LE DOS D’ANE, 2011

Corney & Barrow Score 18

Unsurprisingly this wine, born from the ashes of the Blagny 1er Cru Rouge and planted to Chardonnay in 1995 is becoming finer and finer as the vines age. It was an absolute stunner last year in Singapore when we showed a vertical of eight vintages to the Wine Advocate and a compelling illustration of *terroir* and its application to specificity of grape. With the Pinot Noir it was good; with the Chardonnay it is great.

It amazes me how profoundly different, from rapier to broadsword, the short distance north of Puligny to Meursault makes a wine. In 2011 the 1er Cru Sous le Dos d’Ane has a yellow white colour and a lovely biscuity rich nose, lushly perfumed. The palate is supple and even fat, welcoming and apparently easy but the key to the quality is in the intensity, even minerality and length to the finish. As you can see, I rather liked this wine!

Recommended drinking from 2014–2016

£655.00/case of 12 bottles, in bond UK

£675.00/case of 6 magnums, in bond UK

TASTING NOTES

PREMIERS CRUS (CONT.)

**PULIGNY-MONTRACHET 1ER CRU
CLAVOILLON, 2011**

Corney & Barrow Score 17.5

The Domaine owns around 85% of this seriously underrated vineyard adjacent to Les Pucelles (see map), with some vines dating back to 1959. The soil is very different from Les Pucelles however, denser, with more clay, which gives this wine a presence, a ‘planted’ quality that I like enormously. A super achievement in 2011 and with a green-gold colour this has a gorgeous nose of white peaches, cream and a delectably but subtle toasty perfume. With perfect tension on the palate, a linear balance between richness and minerality and super length this is a wine at complete ease with its quality. Very good indeed.

Recommended drinking from 2014–2016

£595.00/case of 12 bottles, in bond UK

£615.00/case of 6 magnums, in bond UK

**PULIGNY-MONTRACHET 1ER CRU
LES FOLATIÈRES, 2011**

Corney & Barrow Score 17.5–18

After Les Combettes this is the smallest of the Domaine’s holdings, a few yards west of Clavoillon and north of Pucelles (see map), it is profoundly different from either. Flamboyant and extrovert this is the wine you wheel out to seduce both the cerebral and the sensual. A crowd pleaser with intellect if you like. White gold and green in colour this has a splendid nose – a little muted at this stage perhaps but buttery, creamy and latently spectacular. The palate doesn’t really need to offer any secrets and wears its open, silken, succulent fruits unashamedly but veers deftly away from the obvious with a fine focus, concentration and intensity to the finish. Lovely wine.

Recommended drinking from 2014–2017

£495.00/case of 6 bottles, in bond UK

£505.00/case of 3 magnums, in bond UK

**PULIGNY-MONTRACHET 1ER CRU
LES COMBETTES, 2011**

Corney & Barrow Score 18

These are the oldest vines of the *premiers crus*, planted in 1963 and 1972 respectively. The vineyard is a sliver of space that stands alone between Puligny and Montrachet but whose style discreetly nods towards the *grands crus* – a ‘Graf Spel’ without the unfortunate ending. Anne-Claude appears to respect rather than love this wine, pursing her lips into that characteristic French *moue* as she tastes. But I love this wine unapologetically. I just wish there was rather more of it. Green-gold in colour it is still slightly clenched and reductive on the nose but with an insinuating, profound, old vine perfume of waxed leather and golden fruits. The palate is silken rich, subdued, concentrated in the mid palate and releases gently to the finish.

Recommended drinking from 2015–2018

£550.00/case of 6 bottles, in bond UK

£560.00/case of 3 magnums, in bond UK

**PULIGNY MONTRACHET 1ER CRU
LES PUCELLES, 2011**

Corney & Barrow Score 18

Tasted immediately after the Combettes one imagines Anne-Claude relaxing from the disciplined nobility of that wine into utter confidence as we taste what is seen as the apogee of the Domaine’s first growths. It is a super wine certainly in 2011 with an astonishingly open, golden, rich nose of creamy, lush fruit and nougat perfume. But as always the palate is more intense, taut, minerally focussed with a yearning, insistent attack to the concentration and an effortlessly deployed length. Great achievement.

Recommended drinking from 2016–2020

£595.00/case of 6 bottles, in bond UK

£605.00/case of 3 magnums, in bond UK

£435.00/case of 1 jeroboam, in bond UK

TASTING NOTES

GRANDS CRUS

**BIENVENUES-BÂTARD-MONTRACHET
GRAND CRU, 2011**

Corney & Barrow Score 18

Old vines here have an average age of over 50 years and it shows. Indeed in 2011 the *grands crus* are a significant step above the first growths let alone the village wines. This is a very fine Bienvenues, linear again with a floral, creamy, icing sugar nose of real intricacy. The palate however is very full, very ‘grand’ with a golden, pendulous, silkily rich concentration and a tender, sweet, sustained intensity to the finish. *Grand vin*.

Recommended drinking from 2017–2021

£1,075.00/case of 6 bottles, in bond UK

£1,085.00/case of 3 magnums, in bond UK

£755.00/case of 1 jeroboam, in bond UK

**BÂTARD-MONTRACHET
GRAND CRU, 2011**

Corney & Barrow Score 18

With fractionally younger vines than the Bienvenues, you might expect this wine to be simpler. You would be wrong. If anything it has a more unusually discreet quality with a harmonious, floral, nutty perfume both zesty and rich with a beautiful tension and minerality in the mid palate and a tender, (that word appears again) succulent density that nevertheless offers freshness and purity to the finish. Excellent wine.

Recommended drinking from 2017–2021

£1,195.00/case of 6 bottles, in bond UK

£1,205.00/case of 3 magnums, in bond UK

£835.00/case of 1 jeroboam, in bond UK

**CHEVALIER-MONTRACHET
GRAND CRU, 2011**

Corney & Barrow Score 18.5–19

This is the wine I always most closely associate with Anne-Claude’s father Vincent and where his wicked gleaming charm becomes momentarily proud, almost pensive. It was this vineyard, planted in the 1950’s and with some replanting in 1974 and 1980 and lying on thinner, meaner soil than the Montrachet that he worshipped more than his other Grands Crus and where one felt that his heart truly lay – strangely and despite his subsequent purchase of a few rows of Le Montachet itself in 1991. It is for me the zenith of the Domaine’s holdings which that characteristic dry, masculine reserve to go with its richness and profundity. The nose is other worldly, ‘aerienne’ as Jancis Robinson once said, with a biscuity, intricately rich nose and an almost sherbet white and gold fruit perfume. The palate is layered and dense with supple, silkily generous weight, the whole wrapped in powerful but subtle dry structure, very intense, very focussed and concentrated and in almost perfect balance. Pure Chevalier, pure quality.

Recommended drinking from 2018–2022

£1,375.00/case of 6 bottles, in bond UK

£1,385.00/case of 3 magnums, in bond UK

£955.00/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.

| REVISED DRINKING DATES | 2000 | 2001 | 2002 | 2003 | 2004 | 2005 | 2006 | 2007 | 2008* | 2009* | 2010* |
|------------------------------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|
| Chevalier-Montrachet | From 2010 | From 2010 | From 2010 | From 2009 | From 2012 | From 2013 | From 2012 | From 2014 | See below | 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 | 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 | See below |
| Puligny, Pucelles | From 2009 | From 2009 | From 2009 | From 2009 | From 2010 | From 2011 | From 2010 | From 2012 | See below | 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 | See below |
| Puligny, Combettes | From 2009 | From 2009 | From 2009 | From 2009 | From 2010 | From 2010 | From 2010 | From 2012 | See below | 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 | See below |
| Puligny-Montrachet | From 2007 | From 2007 | From 2009 | From 2006 | From 2009 | From 2009 | From 2009 | From 2010 | See below | 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 | See below |
| Bourgogne Blanc | From 2007 | From 2007 | From 2007 | From 2006 | From 2009 | From 2008 | From 2008 | From 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.

| ORIGINAL DRINKING DATES | 2000 | 2001 | 2002 | 2003 | 2004 | 2005 | 2006 | 2007 | 2008 | 2009 | 2010 |
|------------------------------|-----------|-----------|-----------|-----------|-------------|----------------|----------------|----------------|----------------|----------------|----------------|
| 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 | From 2012–2015 |
| 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 | From 2016–2019 |
| 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 | From 2016–2019 |
| 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 | From 2015–2020 |
| 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 | From 2015–2017 |
| 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 | From 2013–2019 |
| 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 | From 2013–2017 |
| 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 | From 2013–2017 |
| 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 | From 2013–2016 |
| 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 | From 2012–2015 |

*Too early for revision

MAP OF DOMAINE LEFLAIVE VINEYARD HOLDING



TO ORDER

Please call 020 7265 2430 (London)
or 01875 321 921 (Edinburgh)
or email: sales@corneyandbarrow.com



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

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