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CORNEY & BARROW LIMITED  
LONDON

# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*

# Olivier Leflaive

2011 VINTAGE EN PRIMEUR



*“The 2011 vintage will  
be pretty and cheerful  
in youth...and in  
adulthood serious,  
tender and elegant.  
A delightful dinner  
companion!”*

*“Le 2011, c’est un enfant joli et de bonne humeur ... et puis à l’âge adulte,  
du sérieux, de la tendresse, de l’élégance. Un charmant invité à table !”*

FRANCK GRUX, TECHNICAL DIRECTOR, MAY 2012





Vineyards at Olivier Leflaive



*Rebecca Palmer*

Rebecca Palmer  
Associate Director (Buying)  
May 2012

Olivier Leflaive is an impressive operation, unique in its style and approach. The range of white wines span the great and the good of the Côte de Beaune, offering examples from an enormous number of *appellations* while remaining true to each in structure, style and aspiration. It is no mean feat to draw the *terroir* out of wine while retaining consistency and impeccable quality from vintage to vintage, and Olivier Leflaive's wines set the bar high. Much of this is down to Franck Grux, whose title of Technical Director captures neither the extraordinary scope nor the responsibility of his role. A lynchpin figure, Franck manages Olivier Leflaive's own vineyards (now totalling approximately 16 hectares across the Côte) as well as the relationships with the hundred or so small growers who supply their grapes to Olivier Leflaive every year. Franck insists on direct input in the management of every vineyard, maintaining painstaking attention to detail through to harvest, which is carried out by hand by teams of well-schooled pickers. Franck is also the mastermind behind the winemaking process from fermentation and *élevage* to the final blending, tailoring techniques to the individual fruit profile and potential of every vintage. Franck's aim and the premise of the house remains constant: to make wines of the highest possible quality, true to their origins, and *sur la fraîcheur*: freshness is the common thread running through the range, and key to the charm, light touch and easy drinkability of Olivier's wines at all levels.

## OVERVIEW OF 2011 VINTAGE

Olivier's 2011 white Burgundies offer classic drinking from every *appellation*, from a vintage of good quality. Their soft-textured appeal is highly flattering this year, particularly at the *bourgogne blanc* and *village* level, providing delicious early drinking. While the best *lieux-dits* and *premier cru* sites will exhibit a similar immediate charm, their greater depth of structure and profile will reward keeping in the medium-term. This is not a vintage of the majestic stature and rarity of 2010, however the 2011 wines have real appeal, falling somewhere between the 2007 vintage (only now coming into its own) and the classically-structured wines of 2004.



OLIVIER LEFLAIVE 2011  
VINTAGE REPORT

Unlike the previous year, the 2010–2011 winter was surprisingly mild, presaging an early start to the new growing season. Sure enough, budburst arrived as early as 5th April on the Côte de Beaune and lovely warm weather encouraged significant growth in the vineyards. Six weeks later the vines were in flower, giving a likely harvest date of 15th August (based on the rule of thumb that harvest takes place 100 days after flowering), as in the great heat wave vintage of 2003. The next few months did not prove straightforward however, making us question yet again the relative (in)sanity of being a winegrower! June brought soaring temperatures interspersed with storms. July was marked by rain and significantly cooler temperatures which delayed the ripening process, while violent hailstorms hit the Côte Chalonnaise, decimating much of Rully’s production. August was in bipolar mood, alternating sunny humour one minute with black cloud and downpours the next.

Despite such irregular conditions, the grapes continued to ripen well and quickly. Attentive as ever to freshness, Franck Grux and his team took the decision to pick early to preserve vital acidities, crucial to quality and style.

VINTAGE RATING

To set our scores in context, we thought it would be helpful to list our Olivier Leflaive vintage ratings for the last five years.

2011	16.5–17
2010	18.5–19
2009	17
2008	18
2007	17–17.5



Autumn vineyards at Olivier Leflaive and the Vendange

BURGUNDY







FRANCK  
GRUX  
*(Technical Director)*

OLIVIER  
LEFLAIVE  
*(Founder)*

PATRICK  
LEFLAIVE  
*(President)*

SOPHIE  
RAYNAUD  
*(Sales Director)*

JEAN  
SOUBEYRAND  
*(Managing Director)*



## CHABLIS

Despite dull weather throughout much of the growing season, the grapes in Chablis ripened relatively evenly. Franck was careful to green harvest in this vintage, yielding a smaller crop, more concentrated in acidity and flavour. Showcasing the classic linear focus, crushed-shell flavours and mineral core of the *appellation*, the wines share the approachable creamy textures of Olivier Leflaive's house style.

### CHABLIS LES DEUX RIVES

Corney & Barrow Score 17

Les Deux Rives is Olivier Leflaive's signature Chablis, the fruit of small vineyards either side of the winding river Serein. Franck Grux had the grapes picked early to preserve the hallmark freshness of the *appellation*. Appealingly textured, this wine has pretty apple-pear flavours and the classic *chablisien* twist of steel on the palate.

Recommended drinking from 2012–2015

*Estimated arrival UK: October 2012*

£99/case of 12 bottles, in bond UK

### CHABLIS 1ER CRU FOURCHAUME

Corney & Barrow Score 17.5

The fruit of two cooler, chalk-rich sites that traditionally ripen late, Olivier's Fourchaume crackles with a tension and verve that will be relatively rare in 2011. Invigorating and steely with a citric core and lick of saline, this is a lovely Chablis, powerful and fine, worthy of its *cru* status.

Recommended drinking from 2013–2016

*Estimated arrival UK: December 2012*

£175/case of 12 bottles, in bond UK

### CHABLIS GRAND CRU VAUDÉSIR

Corney & Barrow score 18

Layering snappy fresh cox and baked bramley apples with warm pastry, Vaudésir is ripe and yielding in 2011, proposing attractive drinking even in youth. Fermentation in older oak barrels gives the wine its inviting creamy texture, offset by the subtle minerally characters typical of the *appellation*.

Recommended drinking from 2013–2017

*Estimated arrival UK: December 2012*

£335/case of 12 bottles, in bond UK

## CÔTE DE BEAUNE

The Côte de Beaune remains, in many ways, the epicentre of the world's fine white wine production and no village is better known than Puligny-Montrachet, the home of Olivier Leflaive. Olivier's range of wines is impressive for its breadth, quality and consistency year on year. Stylish and true to their individual *terroirs*, these wines respect classical structure while weaving in an easy charm and drinkability. Despite the highs and lows of the weather during the 2011 growing season, the grapes were harvested in pristine health, giving wines of surprising purity and finesse.

### BOURGOGNE ALIGOTÉ (RÉCOLTE DU DOMAINE)

Corney & Barrow Score 17

This appealing, peachy Aligoté is the fruit of Olivier's own vineyard in Puligny, planted with 80 year-old vines and farmed organically. This is the key to the wine's impressive concentration and depth of flavour. Ripe pear and delicate stone fruit are balanced here by a subtle minerally character. Excellent value, this Aligoté is a fine example of its variety and origins.

Recommended drinking from 2012–2014

*Estimated arrival UK: September 2012*

£70/case of 12 bottles, in bond UK

### BOURGOGNE BLANC LES SÉTILLES

Corney & Barrow Score 18

A perennial favourite of C&B staff and customers alike, Les Sétilles is one of Olivier Leflaive's signature wines. Followers of the range will know the inside story, that while the wine is classified officially under the simple *Bourgogne Blanc appellation*, it is in fact a secret house blend from the legendary villages Puligny-Montrachet and Meursault. Combining the poise and focused minerality of the former with the latter's irresistible curves and creamy weight, Sétilles embodies the class and stature of its prestigious origins. Fermented part in stainless steel and part in oak barrels, Sétilles is as lovely as ever in 2011, weaving its fine white blossom magic with ripe creamy fruit and tonic freshness. This is a benchmark white Burgundy, classic Olivier Leflaive.

*Also available for barrel purchase. See insert.*

Recommended drinking from 2012–2014

*Estimated arrival UK: September 2012*

£89/case of 12, in bond UK

£101/case of 6 magnums, in bond UK

£1,925/1 barrel in bond UK

### PERNAND-VERGELESSES

Corney & Barrow Score 18.5

There has to be a favourite favourite of the vintage and for me, it is Pernand-Vergelesses. Given the proximity of the *appellation* to Corton-Charlemagne, you might expect Pernand to be better known, yet it remains an insider's secret. Crackling with energy and verve this year, Pernand presses all the buttons with its sensual jasmine scent, stony minerality and subtle pear fruit. If you have ever wondered what 'poise' means in wine speak, try this.

*Also available for barrel purchase. See insert.*

Recommended drinking from 2013–2015

*Estimated arrival UK: October 2012*

£135/case of 12 bottles, in bond UK

£2,870/1 barrel, in bond UK

## AUXEY-DURESSES LA MACABRÉE

Corney & Barrow Score 18

The village of Auxey-Duresses lies directly next to the Meursault *appellation*, so it is unsurprising perhaps that its wines should possess some of the qualities of its famous neighbour. La Macabrée vineyard was harvested a few days earlier this year, bringing additional verve and dimension to this lovely wine. Macabrée 2011 shows true class, with an appealing freshness to offset its rounded orchard fruit and buttercream richness.

Recommended drinking from 2013–2016

*Estimated arrival UK: October 2012*

£130/case of 12, in bond UK

## SAINT-AUBIN 1ER CRU DENTS DE CHIEN

Corney & Barrow Score 18.5

Saint-Aubin lies higher up the same slope as Puligny-Montrachet. Abandoned after phylloxera decimated its vineyards in the 1880s, the *appellation* remained unplanted again until the 1970s. After such an interruption, it is hardly surprising that the reputation (and pricetag!) of Saint-Aubin have remained relatively discreet, however this is changing fast. Of all the *premiers crus*, the Dents de Chien vineyard seems to produce wines most akin to the classic structure and profile of Puligny's greats. Brilliant, vinous, rich and fresh, these wines mean serious business.

Recommended drinking from 2013–2016

*Estimated arrival UK: December 2012*

£180/case of 12 bottles, in bond UK

£192/case of 6 magnums, in bond UK

## SAINT-AUBIN 1ER CRU EN REMILLY

Corney & Barrow Score 18

En Remilly lies at the very top of the Saint-Aubin *appellation*. A mere stone's throw from Dents de Chien, its soils are surprisingly different and so are its wines. Rocky and unforgiving, the vineyards are strewn with chalk pebbles that retain the sun's heat, ripening the grapes a little earlier here. En Remilly's wines offer an elegant, feminine take on the *appellation*. Perfumed and fine-flavoured with delicate pear fruit, En Remilly 2011 has a soft-textured charm, all the while retaining a pure core of minerality.

Recommended drinking from 2013–2016

*Estimated arrival UK: December 2012*

£180/case of 12 bottles, in bond UK

£192/case of 6 magnums, in bond UK

## CHASSAGNE-MONTRACHET BLANCHOTS

Corney & Barrow Score 18

The fruit of 30 year-old vines, Blanchots is always one of the most appealing of Olivier's wines and is particularly striking this year for its impressive depth of flavour. It offers an alluring white flower scent, ripe pear fruit and a citrus-cream palate, shot through with the dark, mineral tautness typical of the *appellation*.

Recommended drinking from 2013–2017

*Estimated arrival UK: April 2012*

£240/case of 12 bottles, in bond UK

£252/case of 6 magnums, in bond UK

## MEURSAULT CLOS DU CROMIN

Corney & Barrow Score 18

Meursault's Clos du Cromin vineyard abuts Puligny-Montrachet, its soils are similarly stacked with chalk and stone, and in some ways its wines are a stylistic cross between Puligny and Meursault. Ripe and rounded with a moreish creamy texture, Cromin has an upright poise and taut mineral core. Very appealing this year, Cromin is harmonious and complete.

Recommended drinking from 2013–2017

*Estimated arrival UK: March 2013*

£225/case of 12 bottles, in bond UK

£237/case of 6 magnums, in bond UK

## PULIGNY-MONTRACHET LES MEIX

Corney & Barrow Score 18

A delicious wine as ever, Les Meix is instantly alluring with its sensuous scent of jasmine flowers, elegant pure fruit and creamy minerality. Appealingly supple this year, Les Meix will also drink beautifully young. Textbook Puligny, Les Meix is always one of the stars of the vintage.

*Also available for barrel purchase. See insert.*

Recommended drinking from 2013–2017

*Estimated arrival UK: April 2013*

£255/case of 12 bottles, in bond UK

£267/case of 6 magnums, in bond UK

£5,500/1 barrel, in bond UK

## PULIGNY-MONTRACHET 1ER CRU LES REFERTS

Corney & Barrow Score 18.5

Attractive, ripe and impressively deep, Referts is one of the greatest wines in Olivier Leflaive's range. This small vineyard parcel lies immediately next to Meursault Charmes and there is something of the latter in the sheer richness and concentration of this wine. Multi-layered and subtly textured, its powerful finish just goes on and on. While this wine is only available in very small quantities, we have persuaded Olivier to make 2 barrels of this wine for individual purchase, with a personalised back-label if desired.

Recommended drinking from 2014–2018+

*Estimated arrival UK: May 2013*

£370/case of 12 bottles, in bond UK

£382/case of 6 magnums, in bond UK

## MEURSAULT 1ER CRU LES PORUZOTS

Corney & Barrow Score 18.5

Polished, velvet-rich and complex, Poruzots turns heads. There is an apparent soft charm and accessibility to the 2011, in keeping with the vintage, yet the wine retains the structure of a *grand vin* with its elegant mineral core, power and impressive length.

*Available in small quantities only.*

Recommended drinking from 2014–2017+

*Estimated arrival UK: May 2013*

£350/case of 12 bottles, in bond UK

£362/case of 6 magnums, in bond UK

## CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT

Corney & Barrow Score 18.5–19

This wine is the fruit of Olivier's personal vineyard, and shows exactly what is achievable from the best vineyards, tended meticulously according to organic principles. A personal favourite and that of Franck Grux also, this is a majestic wine, brooding and complex. Approachable from 2/3 years after vintage, the wine unfolds layer by layer, intensifying in flavour and texture as it goes. Harmonious and powerful with enormous depth, Morgeot offers stella quality.

Recommended drinking from 2014–2018+

*Estimated arrival UK: May 2013*

£345/case of 12 bottles, in bond UK

£357/case of 6 magnums, in bond UK



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THESE WINES ARE RELEASED EN PRIMEUR. DELIVERY DATES TO BE CONFIRMED. ALL PRICES ARE QUOTED IN BOND UK



## CÔTE CHALONNAISE

The Côte Chalonnaise lies further south and as such benefits from warmer conditions than much of Burgundy. Its wines are typically softer in texture and more yielding than those of the Côte de Beaune. While 2011 was set to be a stellar vintage with the grapes in magnificent condition, a hailstorm in mid-July devastated up to 80% of the crop in Rully. Although the grapes that did remain were harvested in excellent condition and the wines are lovely, quantities are restricted this year so we are fortunate to have retained small allocations.

### MONTAGNY 1ER CRU BONNEVEAUX

Corney & Barrow Score 18

Bonneveaux has become so popular with C&B customers that we now buy every single bottle made! The 2011 is as delicious as ever, its supple orchard fruit is lifted by white blossom perfume. Picked early to maintain its juicy acidity, the wine has the concentration and class of a *premier cru* allied to mineral length.

*Also available for barrel purchase. See insert.*

Recommended drinking from 2013–2015

*Estimated arrival UK: November 2012*

£120/case of 12 bottles, in bond UK

£132/case of 6 magnums, in bond UK

£2,595/1 barrel, in bond UK

### RULLY LA CHATALIENNE

Corney & Barrow Score 17.5

La Chatalienne vineyard lies at the top of the slope in a relatively cool position. Its exposition and stony soils give wines with subtle orchard fruit and a refreshing tonic lift. Franck Grux confers an additional creamy richness by fermenting a small amount of the grapes in large, old oak barrels. Classic, elegant and outstanding value: one of my favourites of the vintage.

Recommended drinking from 2013–2014

*Estimated arrival UK: November 2012*

£115/case of 12 bottles, in bond UK

### RULLY 1ER CRU LES CLOUX

Corney & Barrow Score 18.5

New to Corney & Barrow, les Cloux is one of the most attractive wines of the vintage. Fresh and rounded with appealing white flower perfume, its moreish layers of fruit and cinnamon cream texture are given shape by taut underlying minerality.

Recommended drinking from 2013–2015+

*Estimated arrival UK: November 2012*

£135/case of 12 bottles, in bond UK

£147/case of 6 magnums, in bond UK







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## YOUR OWN BARREL OF OLIVIER LEFLAIVE'S WINES!

Olivier has once again agreed to provide a small selection of his favourite wines for you to purchase '*en barrique*'. A barrel 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. This unique offer also offers 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)*

### MONTAGNY 1ER CRU BONNEVEAUX

Barrel price\*: £2,595

*Equivalent case price: £103.80 (from £120)*

### PERNAND-VERGELESSES

Barrel price\*: £2,870

*Equivalent case price: £114.80 (from £135)*

### PULIGNY-MONTRACHET LES MEIX

Barrel price\*: £5,500

*Equivalent case price: £220 (from £255)*

### PULIGNY-MONTRACHET 1ER CRU LES REFERTS

Barrel price\*: £7,850

*Equivalent case price: £314 (from £370)*

*Please note; there are just 2 barrels available of this wine.*

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](http://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