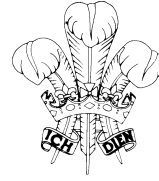




BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY AND BARROW LIMITED  
LONDON



BY APPOINTMENT TO  
HM QUEEN ELIZABETH THE QUEEN MOTHER  
WINE MERCHANTS  
CORNEY AND BARROW LIMITED  
LONDON

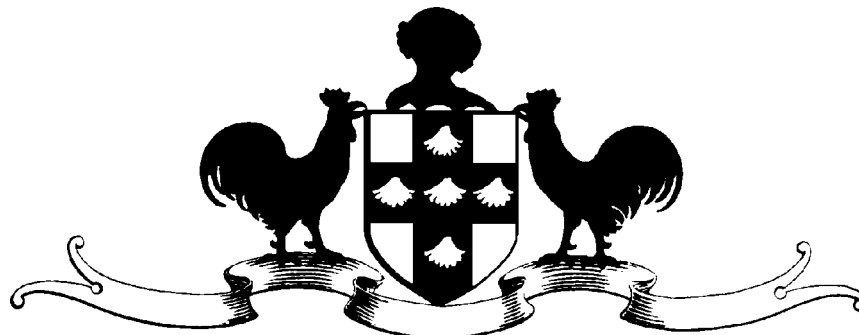


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HRH THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY AND BARROW LIMITED  
LONDON

# CORNEY & BARROW

# DOMAINE LEFLAIVE

## 2002



DECEMBER 2003

<b>Vineyard holdings</b>			
<b>White Wines</b>			
<b>Grand Cru Vineyards</b>	<i>Hectares</i>	<i>Acres</i>	<i>Average Age of Vines</i>
Chevalier Montrachet	1.92	4.74	31
Bâtard Montrachet	1.91	4.71	29
Bienvenues Bâtard Montrachet	1.15	2.84	43
<b>1er Cru Vineyards</b>			
Puligny Montrachet les Pucelles	3.05	7.53	30
Puligny Montrachet les Folatières	1.25	3.08	22
Puligny Montrachet les Combettes	0.71	1.75	37
Puligny Montrachet le Clavoillon	4.80	11.85	27
Puligny Montrachet	4.28	10.57	38
Bourgogne Blanc	2.74	6.77	17



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H.R.H. THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY AND BARROW LIMITED  
LONDON

**CORNEY & BARROW**

# DOMAINE LEFLAIVE 2002

*“Small crop. Opulence, concentration and elegance.  
Brilliant wines.”*

This was a spectacular tasting in which happy circumstance and fortunate timing allowed Alison Buchanan and I to be accompanied by two luminaries of the world of wine – Michael Broadbent, MW and Matthew Jukes. As if on cue, the combination of Anne-Claude Leflaive’s viticultural initiatives of these last 11 years and the superb quality of the vintage were deployed to majestic effect, so that the personality and typicity of each *cru* were brought into absolute and brilliant focus. There is a controlled and pure flamboyance to these wines that flatter the taster but only touch on the greatness that lies ahead. These are very, very lovely wines.

The growing season began by two cold snaps in December and February that eliminated any potential pest and diseases in the vines. Budburst was early, but the crucial flowering period in early June was delayed by cool weather and occasional rain. This was when the yield was significantly reduced, although the remainder of the month, all of July and virtually all of August offered textbook warm, dry conditions during which the remaining crop acquired thickening skins and fine sugar levels.

Maturation was slowed by cooler weather at the end of August and some rain – occasionally heavy – until 7th September and the magical North East wind dried out the vines. As we reported elsewhere, it was this wind, allied to clear, bright, sunny weather, that brought complete ripeness to the grapes and allowed the harvest to begin on 16th September in perfect conditions of blue skies and radiant sun.

We therefore have a small crop of intense quality – of concentration and opulence and, above all, length. Greater than 2001 or 2000 and perhaps the finest wines that Anne-Claude and her *régisseur*, Pierre Morey, have so far made.

Demand will therefore be very high. As a result, we are offering the wines earlier than usual and will be allocating on a daily basis to prevent keeping all our customers waiting. May we therefore ask you for an immediate response so that we may confirm your order quickly and avoid, or at least reduce, disappointment.

A. F. B. BRETT-SMITH  
December 2003

*£ per case  
in bond London*

**Bourgogne Blanc 2002**

**£155.00**

Glinting green, gold colour. From two tiny plots 'Les Houlières' and 'Les Parties', this is invariably confused with a Puligny Montrachet Village wine and offers a pure, crisp buttery perfume, elegantly mineral. The palate is succulent, supple fruited and seductive, with an amazingly intense finish. **From 2004.**

**Puligny Montrachet 2002**

**£295.00**

Fractionally paler in colour than the Bourgogne Blanc. The nose is tauter with a biscuity, creamy, mineral quality and a palate that is full, ripe, with fine length to the finish. **From 2005.**

**Puligny Montrachet 1er Cru Le Clavoillon 2002**

**£420.00**

Green, gold colour shot with white. Easily the best value of the 1ers Crus and often overlooked as a result. Yet, the vineyard lies immediately next to that of the grandest Puligny of all, 'Pucelles'. Clavoillon is however more open in youth with a creamy, floral, almost chalky perfume and a palate that has a lovely balance of seductive rich fruit, pure concentration, and an elegant long finish. **From 2005.**

**Meursault 1er Cru Sous le Dos d'Ane 2002**

**£485.00**

Corney & Barrow are very proud to hold this as a UK exclusivity. Only the second year in which the Domaine has made a 1er Cru Meursault from the vineyard that was originally planted with Pinot Noir. What a lovely wine. Open, broad, white-fruited nose, buttery and rich certainly, but with a haunting and elegant perfume. The palate is plump and sweetly fruited, densely flavoured, with lovely concentration to its succulent but elegant finish. **From 2005.**

**Puligny Montrachet 1er Cru Les Folatières 2002**

**£585.00**

Full yellow gold touched by green. Usually the most flamboyant of the 1ers Crus, this is closed, even austere on the nose, with flashes of sweet, buttery fruit. The palate is, however, beautifully lush, richly flavoured, both assertive and refined with a fat, long finish. **From 2005.**

*£ per case  
in bond London*

**Puligny Montrachet 1er Cru Les Combettes 2002**

**£610.00**

Steely, green gold colour. Elusively perfumed nose from the oldest vines of the 1ers Crus, both honeyed and stonily austere. The palate is quite beautiful, effortlessly balancing elegance with plump, firm fruits and a magically intricate and sustained finish. Lovely wine. **From 2006.**

**Puligny Montrachet 1er Cru Les Pucelles 2002**

**£655.00**

Full golden white colour. This is a sublime Pucelles. The nose is spicily rich with that characteristic Pucelles minerality allied to profoundly rich, opulent fruit. Flavours literally dance on the palate which is buttery, but delicately laden with ripe flavours. Ethereally full concentration, and quite fabulous length. **From 2007.**

**Bienvenues Bâtard Montrachet, Grand Cru 2002**

**£995.00**

Purest green colour touched by gold. The nose is muted with very taut, concentrated fruit. The palate however is spicily dense and full - truly a Grand Cru - with an almost marzipaned richness, very intense, elegant, powerful and long. The oldest vines of the Domaine. **From 2008.**

**Bâtard Montrachet, Grand Cru 2002**

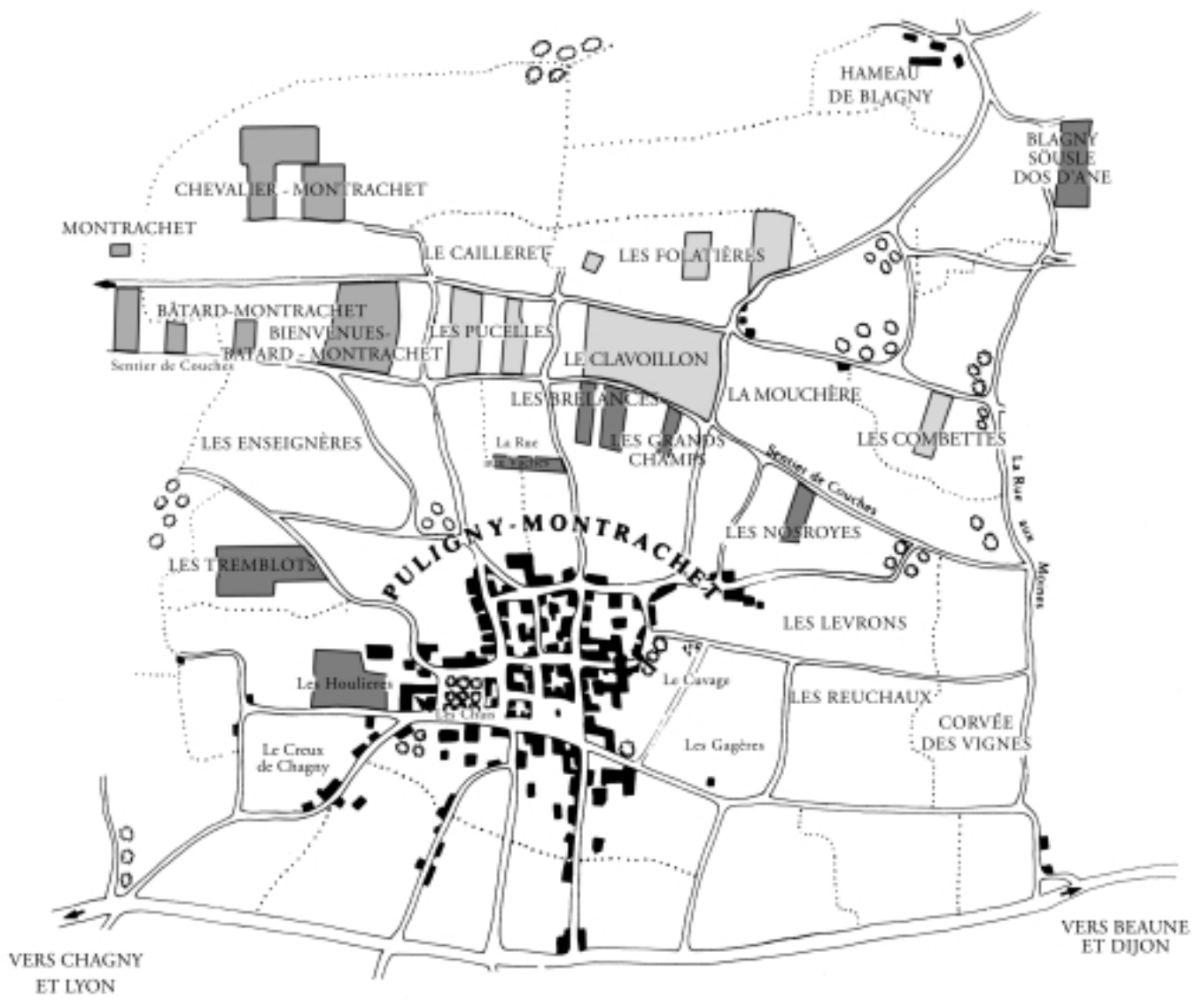
**£1090.00**

Full, old gold colour. One of the greatest Bâtards of these last twelve years. White fruit on the nose, with a peacock tail of floral, honeyed fruits, nougat and sweet, refined perfume. The palate combines profoundly rich flavours, succulent and intense, with a graceful, supremely elegant structure and extraordinary length. Grand, grand vin. **From 2008.**

**Chevalier Montrachet, Grand Cru 2002**

**£1395.00**

One of the very greatest of all white Burgundies and for generations the apogee of the Domaine's holdings. Firm, green gold colour. Beautifully scented nose, creamily perfumed, pointed, both buttery and mineral. The palate is lush, heavy, with super ripe succulent fruit, but is matched by an intensity and freshness that lifts this power effortlessly towards a finish that is sustained, focused and supremely concentrated. Great wine. **From 2008.**





**Corney & Barrow Ltd**  
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