



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-1780



DOMAINE LEFLAIVE

2012 VINTAGE EN PRIMEUR

2012 VINTAGE NOTES

2012 reminds me of nothing so much as a sprawling canvas of immeasurable potential beauty and scale that nature elected to crop, with an almost venomous savagery, down to what might reasonably be considered a miniature of unquestionable quality.

Pared, honed of excrescences and there were many of them – the vintage has a beauty despite, or more accurately because of, the very ingredients that were intemperately and randomly hurled at it. The cost of this beauty was of course yield – less than half of a normal crop and the third consecutive reduced harvest with a fourth on the way, 2013, to complete a miserable pattern of reduced volumes.

The consequences of such small harvests are gloomy for both customers and growers but for the moment we should concentrate on the quality, 2012 at its best (and we think that the Domaine has produced the best) offers an elegant richness, a precision, purity, focus and above all balance that are the hallmarks of a really fine vintage. The wines are beautiful, faithful and true to their individual *terroirs*, unblurred by excess, classic in the best sense. As good as 2010? Honestly I do not (yet) know but it's close, very close.

Early winter was mild and wet progressing to cold, and then in February notably freezing conditions with temperatures between -4 °C and -15 °C which at least cleansed the vineyards of any latent pests and diseases. And then spring with a delectable warm and dry March and an early budburst promised an auspiciously early harvest. An empty (ish) promise as it turned out because April, May and June, apart from a brief respite in May were cold and wet with the Domaine's biodynamic treatments tested to the full against the threat of oidium and mildew. Flowering was protracted, completed late, just after the 20th June leading to both *coulure* (poor fruit set) and *millerandage* (shot berries). Clearly it was going to be a severely reduced crop. It was to get worse. Significantly higher temperatures in June led to a spike of heat at the end of the month and a savage hailstorm particularly on the hillside above Puligny, with yet another attack, this time on the 1st August after a similar

but more benevolent heat build up in July. A reduced crop was now a tiny crop.

And then at last, the magical change. The largely favourable July was finessed by an even finer August and September. The hail scars healed, sugars rose, warm days and cool nights favoured complexity and acidities and harvesting began on the 14th September with completion on the 21st with Bienvenues-Batard-Montrachet. Extraordinarily it became clear that the quality had been tempered rather than compromised by frequently traumatic conditions as the exhausted team at the Domaine steered the wines through classic primary and malolactic fermentations. As always the wines were transferred from cask to steel for the last 9 – 12 months of their *élevage* to preserve the characteristic purity and freshness for which the Domaine is famous.

Corney & Barrow shares jointly the UK representation of this great Domaine. With the exclusivity for both Mâcon-Verzé and Meursault 1er Cru Sous le dos d'Âne and of course retains exclusivity for the Singapore and Thailand markets. Our focus is primarily on the Private customer directly, with a selection of top retailers and on-trade customers, whilst remaining loyal to a specialist band of historic trade customers.

We ask for a balanced order as it is simply not possible nor fair to other customers to give an allocation of just the *Grands Crus* for example. With less than half a normal sized crop this request is even more important than usual. If it would be helpful to have a list of our selected trade partners from whom you may be able to source then do please let us know as we want to help you.

For further guidance and advice please speak to your usual salesperson or ring our Fine Wine Sales Team on 020 7265 2430.

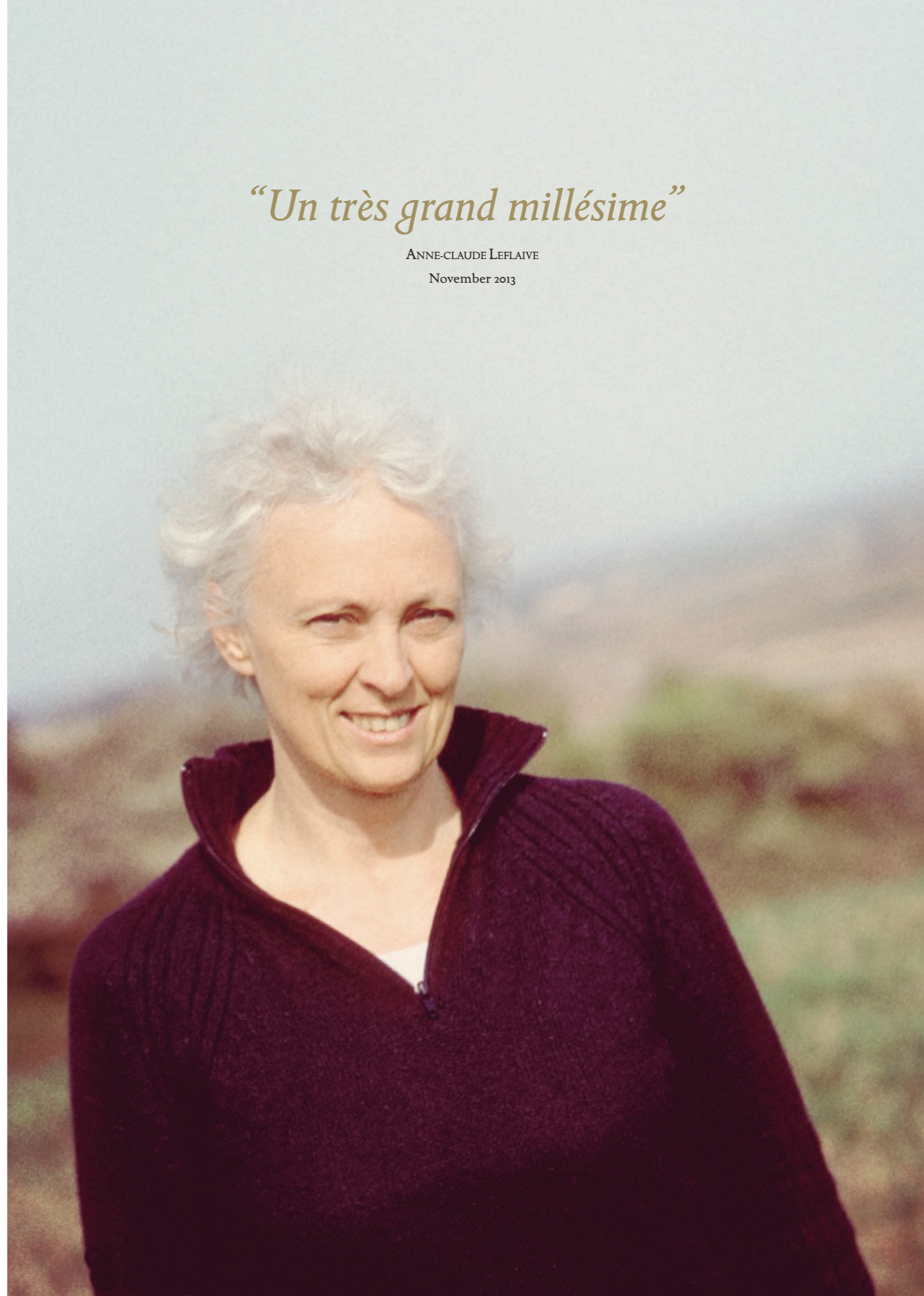


ADAM BRETT-SMITH
December 2013

“Un très grand millésime”

ANNE-CLAUDE LEFLAIVE

November 2013



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.

VINTAGE HOLDINGS

MÂCONNAIS	Hectares	Acres	Average age of vines
Mâcon-Verzé (Les Chênes, Le Monté, En Perret, Escolles, Les Muse)	9.4	23	26

VILLAGE WINES

Bourgogne Blanc	3.24	8.00	19
Puligny-Montrachet	4.64	11.47	40

PREMIER CRU VINEYARDS

Puligny-Montrachet 1er Cru Clavoillon	4.80	11.85	29
Meursault 1er Cru Sous le Dos d'Âne	1.62	4.00	-
Puligny-Montrachet 1er Cru les Folatières	1.26	3.11	24
Puligny-Montrachet 1er Cru les Combettes	0.71	1.75	39
Puligny-Montrachet 1er Cru les Pucelles	3.06	7.56	32

GRAND CRU VINEYARDS

Bienvenues-Bâtard-Montrachet Grand Cru	1.15	2.84	51
Bâtard-Montrachet Grand Cru	1.73	4.27	41
Chevalier-Montrachet Grand Cru	1.80	4.45	41

2012 TASTING NOTES

THE MÂCONNAIS

MÂCON-VERZÉ

This tiny, 9.4 hectare vineyard actually comprises five plots each farmed biodynamically and all rooted in calcareous clay subsoil which gives the wine a subtle richness. A Corney & Barrow exclusivity since 2005 in both the UK, Singapore and Thailand we rather cheekily call it the 'least expensive fine wine in the world' not least because it receives exactly the same attention as the *Grands Vins* of the Domaine and indeed is made in Puligny-Montrachet. The 2012 is a delight, dancing brilliantly between the latent richness of this vineyard and the vintage's hallmark purity and elegance. Full white gold in colour the nose is ripe, full, delicately biscuity. The palate is fresh, clean, generous in flavour with that richness again on the finish, balanced almost perfectly by a kick of acidity. A mini icon.

Corney & Barrow Score 17-18

Recommended drinking from 2014-2016

£165/case of 12 bottles, in bond UK

£185/case of 6 magnums, in bond UK

VILLAGE WINES

BOURGOGNE BLANC

A wine for the in-laws or the bank manager. Ostensibly humble, it's lineage is nobly sourced from two tiny vineyards, 'Les Houlières' and 'Les Parties' lying a few yards south and west of Puligny-Montrachet (see map). Steely green gold and with a taut mineral rich nose, the palate by contrast offers a supple density and an easy approachability which is lifted by a delectable 'attack' and freshness on the finish. The In-laws will marvel at your modesty – the bank manager at your prudence. Only you will know the truth and others will simply love the wine.

Corney & Barrow Score 17

Recommended drinking from 2014-2017

£150/case of 6 bottles, in bond UK

£160/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET

This is another insider's secret. Almost entirely the product of three small vineyard plots – 'Les Nosroyes', 'Les Brelances' and 'Les Tremblots' (I love the sound of Les Tremblots), the vines are actually extremely old having been planted in the 1950s and 1960s. Qualitatively that's pretty grand and the wine marks the official introduction to the great Pulignys. Pale green yellow in colour, this has a lovely nose of refined, spicy elegant fruit. Very pure, this has a beautifully balanced weight to the palate, plumply fruited flavours and a really good mineral tension to the finish. Too often underrated but a very smart buy.

Corney & Barrow Score 17-18

Recommended drinking from 2014-2017

£250/case of 6 bottles, in bond UK

£260/case of 3 magnums, in bond UK

PREMIERS CRUS

MEURSAULT 1ER CRU, SOUS LE DOS D'ANE

Two years ago we tasted a vertical of this wine in Singapore with The Wine Advocate Lisa Perrotti-Brown MW, and Anne-Claude Leflaive, beginning with the first vintage 2000. It was a revelation and it was meant to be. We agreed at the time that when this vineyard was planted to Pinot Noir it was good, when replanted to Chardonnay it became great, with a defined improvement each year as the vines age. Fatter, fuller colour than the Pulignys, there is also a greater weight and authority to this wine – that's what Meursaults do after all – but with the succulent, biscuity, ripe fruit there is also an almost surreal lightness of touch to the weight, balance I guess, with a medium-rich concentration and above all, purity and super length. Fine wine.

Corney & Barrow Score 17.5

Recommended drinking from 2015-2018

£370/case of 6 bottles, in bond UK

£380/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU CLAVOILLON

For years this was the waif at the Ball, unescorted and ignored whilst the *Belles* danced the night away. Ironically this impression is due to the Domaine owning 80% of the total appellation (just 4.8 hectares in fact) with just one other significant holding, that of Alain Chavy. This meant that Clavoillon doesn't receive the awareness that other vineyards have with multiple growers – Pucelles for example – nor yet the focus that outright ownership would generate as a '*Monopole*'. We don't mind too much though because the value of this wine – quality in relation to price – is outstanding and in recent years that quality has become absolute.

The vineyard lies to the right of les Pucelles (see map) has vines dating back to 1959 and a very different, denser subsoil with some clay. The wine has 'presence' therefore, a planted quality that used to be a little clunky but is now effortlessly authoritative. I like this wine a lot. Green, white gold in colour, the nose offers that characteristic white fruited richness, creamily perfumed. Now though we have not just those planted supple flavours, but also a really lovely poise and tension to the fruit, and a nice concentrated lift to the finish. This is a very good wine.

Corney & Barrow Score 17.5-18

Recommended drinking from 2015-2017

£330/case of 6 bottles, in bond UK

£340/case of 3 magnums, in bond UK

PREMIERS CRUS (CONT.)

PULIGNY MONTRACHET 1ER CRU LES FOLATIÈRES

This is the smallest of the Domaine's holdings at just 1.26 hectares and lies north of Pucelles and just west of Clavoillon. The peacock or perhaps the cock pheasant of the Domaine's *1er Crus* has a 'look at me' quality that makes it the dead cert to show at tastings or a meal, but even with the glitter, the panoply remains profound. Full yellow gold in colour this has a lovely nose, flamboyant and spicy with a racy, taut perfume, touched by minerality. The palate is succulent, even rich but the vintage shines through with a delectably tense structure, purity, freshness and balanced length. (My score may be conservative). An elegant Folatières and a lovely wine.

Corney & Barrow Score 17.5-18

Recommended drinking from 2016-2018

£600/case of 6 bottles, in bond UK

£610/case of 3 magnums, in bond UK

PULIGNY MONTRACHET 1ER CRU LES COMBETTES

Last year I referred to this wine as the 'Graf Spee' of the Domaine's holdings – the pocket battleship without the unfortunate ending. Other ludicrous comparisons have been to Lady Dedlock in Bleak House and the Marschallin in Der Rosenkavalie – both ageing, somewhat mysterious beauties. Anne-Claude merely purses her lips in a gently dismissive 'moo' of reluctant admiration or at least respect. I think this is a great wine, a *Grand Cru* by any other name and with the oldest vines of all the *1er Crus* planted in 1963 and 1972 respectively. It is a triumph in 2012. Glinting, green-gold colour. The nose is haunting with perfumed old-vine fruit, mineral, spicy, richly elegant. The palate is sonorous, even majestic in its supple weight but also possesses an intensity, a liquorous lift and poise that rivals les Pucelles, but with greater authority. An old blade but a perfect one with balance and profound length. Good wine.

Corney & Barrow Score 18

Recommended drinking from 2016-2019

£650/case of 6 bottles, in bond UK

£660/case of 3 magnums, in bond UK

PULIGNY MONTRACHET 1ER CRU LES PUCELLES

The brain occasionally wanders when tasting intensively – a way of emptying your mind before profound concentration – inconsequentially I recalled the call sign 'Broadsword calling Danny Boy, Broadsword calling Danny Boy' from the film 'Where Eagles Dare' – the association of course (well to me at least) is not 'Broadsword' but 'Rapier' for this, the greatest of the Domaine's *1er Crus* and the wine by which all other Domaines measure themselves. Immediate neighbour of the *Grands Crus* Bâtard and Bienvenues-Bâtard-Montrachet, Pucelles has produced another winner in 2012, a vintage that it perhaps identifies more closely with than any other *Cru*. Green gold in colour. The nose is high toned, racy, with sherbet light, white fruit and subliminal richness. The palate is concentrated in flavour with fine weight and a characteristic purity, layered with subtle sweetness and that unique 'Superleggera' delicacy, with strength to the finish.

Corney & Barrow Score 18

Recommended drinking from 2016-2019

£720/case of 6 bottles, in bond UK

£730/case of 3 magnums, in bond UK

£520/case of 1 jeroam, in bond UK

GRANDS CRUS

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU

Anne-Claude's personal favourite of the *Grands Crus*, this great growth comes from the oldest vines of the Domaine – a single parcel replanted in 1958 and 1959. Unsurprisingly a step up from the *1er Crus* in which elegance is combined with authority, a presence. Subtle, green gold in colour. I wrote 'golden nose' which means nothing and everything, for it has a liquorous and lean quality to the perfume, pure, spicy buttery rich. The palate is rich as well, with effortlessly deployed flavours but with a delectable lightness of touch, tension, concentration and quite superb length. Really lovely wine.

Corney & Barrow Score 18-19

Recommended drinking from 2017-2020

£625/case of 3 bottles, in bond UK

£420/case of 1 magnum, in bond UK

BÂTARD-MONTRACHET GRAND CRU

Anne-Claude referred to the 'energy' of this wine born perhaps of its (very slightly) younger vines. The heart is certainly on the sleeve with a perfume that is, or seems younger, richer, more flamboyant, with supple sweet fruit allied to a haunting, (that word again) taut minerality. The palate is both silky and tense, a paradox that is matched by perfect concentration, tight flavours and superb length.

Corney & Barrow Score 18.5

Recommended drinking from 2017-2020

£675/case of 3 bottles, in bond UK

£455/case of 1 magnum, in bond UK

£940/case of 1 jeroam, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

Tasting this wine always reminds me of Anne-Claude's father, the legendary Vincent Leflaive, his bright eyes, silk cravat, mobile, mischievous smile momentarily stilled by what remained, even after his purchase in 1991 of a few rows of Montachet, his favourite wine. Emotion apart, the lean, meaner soil of this *Grand Cru* produces a more majestic, drier, subliminally richer wine which embraces quite effortlessly the classic nature of the vintage. Anne-Claude and I referred to the nose as 'salivating' in its eery blend of intense minerality, biscuity richness and subtly austere perfume. The palate has that firmly 'planted' quality again, with full flavoured fruit that balloons across the mouth and, most magical of all, profound concentration with no apparent weight – the hallmark of perfect balance.

Corney & Barrow Score 19

Recommended drinking from 2017-2021

£825/case of 3 bottles, in bond UK

£555/case of 1 magnum, in bond UK

£1,140/case of 1 jeroam, in bond UK

RECOMMENDED DRINKING DATES

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 recent 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	2001	2002	2003	2004	2005	2006	2007	2008*	2009*	2010*	2011*
Chevalier-Montrachet	2010	2010	2009	2012	2013	2012	2014	See below	See below	See below	See below
Bâtard-Montrachet	2009	2010	2009	2012	2011	2012	2013	See below	See below	See below	See below
Bienvenues Bâtard-Montrachet	2009	2010	2009	2012	2012	2012	2013	See below	See below	See below	See below
Puligny, Pucelles	2009	2009	2009	2010	2011	2010	2012	See below	See below	See below	See below
Puligny, Foliatières	2009	2009	2009	2010	2010	2010	2011	See below	See below	See below	See below
Puligny, Combettes	2009	2009	2009	2010	2010	2010	2012	See below	See below	See below	See below
Puligny, Clavoillon	2008	2009	2007	2010	2009	2010	2011	See below	See below	See below	See below
Puligny-Montrachet	2007	2009	2006	2009	2009	2009	2010	See below	See below	See below	See below
Meursault Sous Le Dos d'Ane	2009	2009	2009	2010	2009	2009	2011	See below	See below	See below	See below
Bourgogne Blanc	2007	2007	2006	2009	2008	2008	2010	See below	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	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011
Chevalier-Montrachet	From 2008	From 2008	From 2008	From 2011	2013-2019	2012-2016	2014-2017	2015-2018	2013-2017	2017-2020	2018-2022
Bâtard-Montrachet	From 2007	From 2008	From 2007	From 2010	2012-2018	2012-2015	2013-2016	2013-2016	2013-2018	2016-2019	2017-2021
Bienvenues Bâtard-Montrachet	From 2007	From 2008	From 2008	From 2010	2012-2017	2012-2014	2012-2016	2013-2016	2013-2018	2016-2019	2017-2021
Puligny, Pucelles	From 2006	From 2007	From 2007	From 2009	2010-2015	2011-2013	2011-2015	2012-2015	2013-2017	2015-2020	2016-2020
Puligny, Foliatières	From 2005	From 2005	From 2006	From 2008	2008-2013	2010-2011	2010-2013	2011-2013	2012-2015	2015-2017	2014-2017
Puligny, Combettes	From 2005	From 2006	From 2006	From 2008/9	2010-2015	2010-2012	2011-2014	2012-2014	2013-2016	2013-2019	2015-2018
Puligny, Clavoillon	From 2004	From 2005	From 2006	From 2007	2008-2012	2010-2011	2010-2012	2011-2014	2012-2016	2013-2017	2014-2016
Puligny-Montrachet	From 2004	From 2005	From 2005	From 2007	2009-2012	2009-2010	2009-2012	2011-2013	2012-2016	2013-2017	2014-2016
Meursault Sous Le Dos d'Ane	From 2004	From 2005	From 2005	From 2007	2009-2012	2009-2011	2010-2012	2011-2013	2012-2016	2013-2016	2014-2016
Bourgogne Blanc	From 2003	From 2004	From 2005	From 2006	2007-2010	2008-2009	2009-2011	2010-2013	2011-2014	2012-2015	2013-2015

* Too early for revision

MAP OF DOMAINE LEFLAIVE VINEYARD HOLDINGS

TO ORDER

Please call

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

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