



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



BY APPOINTMENT TO
HIS HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

DOMAINE LEFLAIVE

2013 VINTAGE EN PRIMEUR

Montrachet
CLAVOUILLE

DOMAINE LEFLAIVE

2013 VINTAGE EN PRIMEUR

There may not be very much of it but this is a fine, fine vintage with a silken, lissom quality and a great purity and finesse. My tasting notes, taken from our team trip comprising Alison Buchanan, Guy Seddon and myself follow on from our initial tasting in the summer. Guy has written a rather good intro that sets the background pretty well. For any further information or help please speak to the Fine Wine Sales Team on 0207 265 2430.

Adam Brett-Smith

December 2014

*“I love unknown vintages;
you have to fight.”*

ANNE-CLAUDE LEFLAIVE

November 2014



2013 VINTAGE NOTES

2013 was a vintage of attrition, in which quality rose to the surface defiantly, with gritted teeth. Domaine Leflaive's vines bore heroically the first half of the season, so that when the sun finally shone on them (literally), they flourished. The wines bear surprisingly few battle scars, indeed they are breathtakingly good... proof, if proof were needed, that given half a chance, health, strength and endurance will win out eventually.

Quality and quantity. We the drinkers care about the former; we the wine merchants would prefer both. Quality in 2013 is high; quantity less so. Last year, Adam Brett-Smith wrote of a "miserable pattern of reduced volumes". There was talk in Burgundy of needing to redefine a 'new normal' of crop sizes. So... on the basis of the new normal, quantities are a pleasant surprise this year – that is, better than the historically meagre 2012. However, should you notice a flicker of a smile on the face of a Burgundian vigneron, it is due to the recently harvested 2014, which finally promises a return to normal volumes. The old normal, that is.

Winter 2012 - 13 was harsh in the Côte de Beaune. Dank, cold, rainy and long, with temperatures of 4 - 5 degrees Celsius throughout March and frost as late as the first ten days of April. The vines began to produce in April, but like bedraggled dogs in front of an open fire, struggled to shake off the humidity. At the start of May there was still 5mm of standing water in places, with ducks allegedly swimming in some vineyards. It is easy to appreciate the sceptre of mildew under such conditions, but Domaine Leflaive's biodynamic vines held out stoically.

June was better. The sun finally made a proper appearance and brought the higher temperatures required for flowering, which started on 16th - 17th June, amidst a week of fair weather. But then... storms and rain, bringing the dreaded *coulure* (poor fruit set) and *millerandage* (unevenly sized berries, caused by poor pollination) which have been such a blight on Burgundy, indeed on France, in recent years. These are not fatal for quality if you sort rigorously enough – as of course

they do at Domaine Leflaive – but they can have a drastic effect on yields. An embattled week of flowering finished on 23rd - 24th June.

July was a similar 'game of two halves', with good temperatures but uneven weather patterns heralding storms, and a touch of the dreaded hail in Puligny. Les Combettes was perhaps the worst-affected vineyard, losing 10 - 15% of its crop. (Such a loss pales in comparison with recent casualties in Volnay and Pommard, whose vines stand like sentinels at the southern extreme of the Côte d'Or's hail corridor.)

Maturation finally got going properly under clear and warm – indeed very hot – August skies, to the extent that both phenolic development and fruit ripeness caught up with where they needed to be. Domaine Leflaive's harvest started on 18th September and lasted a week, under rather 'tropical', lightly humid conditions, but mercifully with no actual rain. The wines began their *élevage* in oak barrels, following which they were racked into steel tanks for the final 9 - 12 months before bottling, to promote integration and to safeguard their hallmark purity and definition.

Corney & Barrow shares jointly the UK representation of this great Domaine, in addition to being the exclusive agent in Singapore and Thailand. Mâcon-Verzé and Meursault 1er Cru Sous le dos d'Âne are both exclusive to Corney & Barrow in the UK. Our focus is on private customers, with a selection of top retailers and on-trade customers, whilst remaining loyal to a specialist band of 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. For further advice please speak to your usual salesperson or ring our Fine Wine Sales Team on 020 7265 2430.

GUY SEDDON

December 2014



Chevalier - Montrachet:
*“The best combination of yin
and yang - that’s why it is so perfect.”*

ANNE-CLAUDE LEFLAIVE
November 2014

VINTAGE HOLDINGS

MÂCONNAIS

	Hectares	Acres	Average age of vines
Mâcon-Verzé (Les Chênes, Le Monté, En Perret, Escolles, Les Muse)	9.33	23	26

VILLAGE WINES

Bourgogne Blanc	3.24	8.00	19
Puligny-Montrachet	4.64	11.47	40

PREMIER CRU VINEYARDS

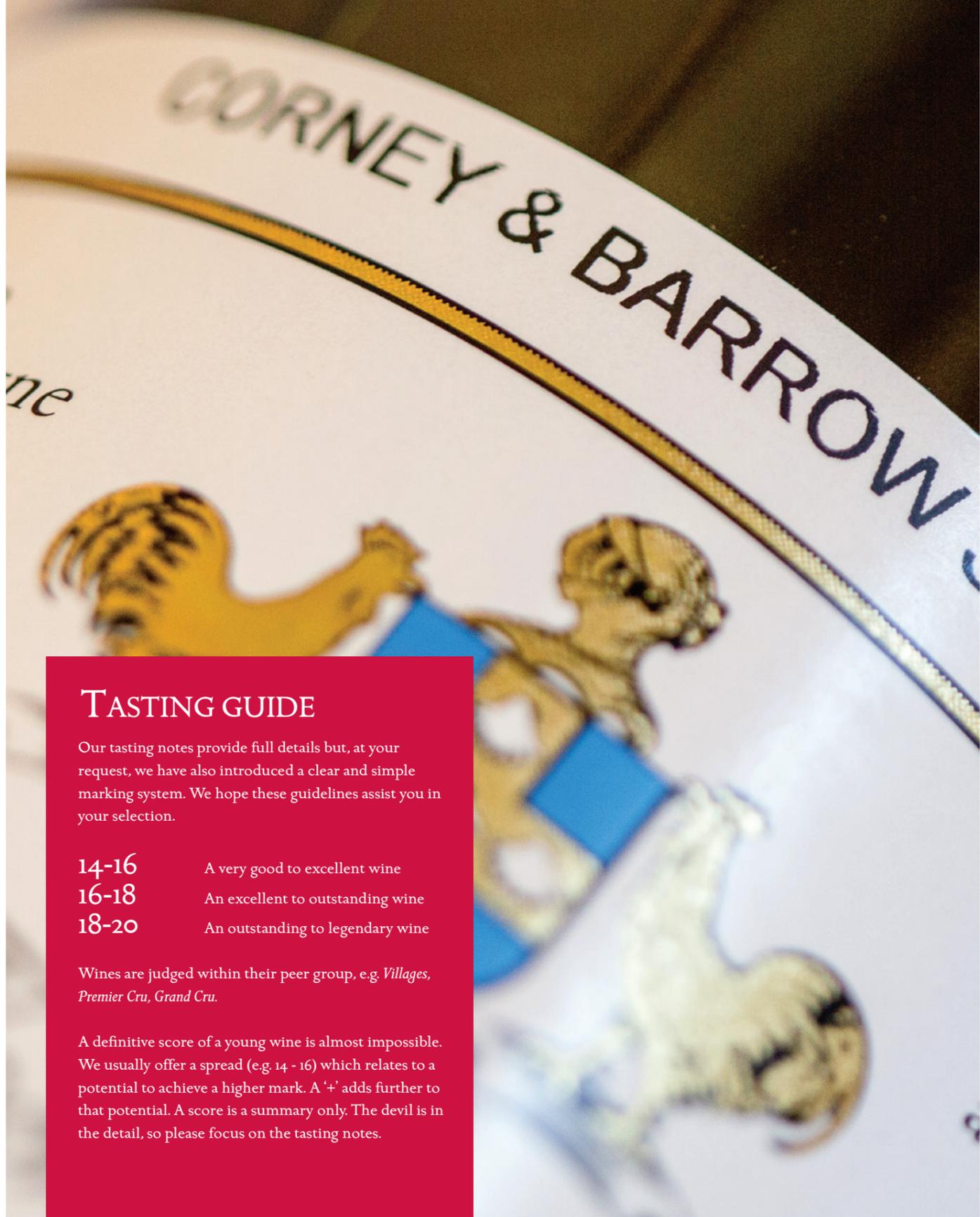
Puligny-Montrachet 1er Cru Clavoillon	4.80	11.85	29
Meursault 1er Cru Sous le Dos d'Ane	1.62	4.00	-
Puligny-Montrachet 1er Cru les Folatières	1.26	3.11	24
Puligny-Montrachet 1er Cru les Combettes	0.73	1.8	39
Puligny-Montrachet 1er Cru les Pucelles	3.06	7.56	32

GRAND CRU VINEYARDS

Bienvenues-Bâtard-Montrachet Grand Cru	1.15	2.84	51
Bâtard-Montrachet Grand Cru	1.91	4.72	41
Chevalier-Montrachet Grand Cru	1.99	4.92	41
Le Montrachet Grand Cru	0.821	2.03	54



2013 TASTING NOTES



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.

VILLAGES WINES

BOURGOGNE BLANC

This is always a very smart buy, and in blind tastings (ah, the dangers of pre-conception) is almost always mistaken for a Puligny-Montrachet and on occasion a *Premier Cru*. Usually sourced from two tiny plots immediately south and south-west of the village of Puligny – Les Houlières and Les Tremblots – the 2013 is delectable with a creamy, poised, golden fruited nose. The palate is supple on entry with nicely deployed flavours, perfect balance of acidity and a lovely taut finish. A snip.

Corney & Barrow Score 17.5
Recommended drinking from 2015 - 2018

£150/case of 6 bottles, in bond UK
£160/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET

The perfect – official – introduction to the Domaine, the village wine for sure but from forty year-old-vines which at other Domaines would unquestionably be referred to as "*Vieilles Vignes*". This is particularly good in 2013 with what I can only describe as a haunting nose – clean yes, pure ripe fruit yes, but with an insinuating, subdued richness that is ridiculously complex. The flavours are firm, the acidity delectable with fine "attack" on the palate and a fine length as well. I'm not sure one could ask for much more.

Corney & Barrow Score 18
Recommended drinking from 2016 - 2019

£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'ÂNE

We have enjoyed the exclusive distribution of this wine from its conception in 1995 when it was replanted to Chardonnay from Pinot Noir. It produced a good Blagny Rouge, it produces a great Meursault from vines that are now twenty years old. It is a crowd pleaser in 2013 but a serious one – I suppose its spiritual mate in posh Puligny is the Folatières (see note). Lovely buttery, creamy nose with a subtle perfume of Damask rose (Anne-Claude Leflaive said this as we tasted together and irritatingly she was right). The trick of this wine is the combination of succulence, richness and intensity (I wrote "*éclatant*" in the margin which sort of means "startling") with a fine, mineral finish. Always a good wine to serve blind at a dinner or tasting because it confounds by its quality and by the fact that tasters *still* do not immediately associate the Domaine with a Meursault. It is the insiders wine and a great one.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2015 - 2019

£370/case of 6 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU CLAVOILLON

Almost a "*monopole*" as the Domaine owns 85% of the vineyard (all 4.8 hectares of it!) and with some vines planted as far back as 1959, this is another smart buy particularly for those who love – and I do – the slightly weightier flavours that come from the clay-laced denser soil of this vineyard. Classic – if slightly subdued at this early stage – Clavoillon, white fruited with a creamy nose, touched by oak. The palate has broad, well deployed, ripe flavours but with a delectably tense mineral structure and a kick of austerity – in the best sense – on the finish. A rather good Clavoillon.

Corney & Barrow Score 17 - 17.5
Recommended drinking from 2015 - 2019

£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

Yes, this is the peacock of the Pulignys, the peace offering at that vital dinner with the prospective in-laws, the nod to the Meursault's style (see earlier note) as if to say, "anything you can do I can do better". It is also a great, great wine. In 2013 it shrugs off the showy, oh it has a (subdued) flamboyance all right and that characteristic nutty, biscuity, creamy perfume but the palate is taut, (Anne-Claude, "Folatières on a diet", AB-S, "where's the vulgarity?") finely structured, subtle even, with more subdued richness of flavours than usual – or is it just momentarily hidden? A very fit Folatières, my score may be a little conservative.

Corney & Barrow Score 17 - 18
Recommended drinking from 2016 - 2020

£620/case of 6 bottles, in bond UK
£630/case of 3 magnums, in bond UK

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PULIGNY-MONTRACHET 1ER CRU LES COMBETTES

I think I have used more human comparisons with this ancient vined plot than with any other of the Domaine's wines. I can remember at least two – the "Marschallin" in Rosenkavalier and "Lady Dedlock" in Bleak House to which I am now adding Romy Schneider playing the Empress Elizabeth in Visconti's magnificent film "Ludwig". You get the picture as it were – this is an older lady perhaps, but a very, very beautiful one who nods courteously towards the *Grands Crus* but without really wanting to be one. Yes, I do love this wine and 2013 is another compelling offering. Here the nose is more profound, serious, subtly rich and biscuity and curiously sensuous. The palate has a lithe concentration and sweetness with beautifully integrated acidity and minerality and an intense, satisfying length. Lovely wine.

Corney & Barrow Score 17 - 18/18.5
Recommended drinking from 2017 - 2020

£675/case of 6 bottles, in bond UK
£685/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES

Pucelles is the apogee of the Domaine's 1er Crus, the wine most closely associated with this great estate and with Anne-Claude herself. It is the Domaine I feel is almost always the slowest to release its profound qualities. In 2013 it possesses that characteristic subdued intricacy of smell with flashes of golden white fruit and mineral richness, but remains compressed. The palate is dry, even a little austere at first and then offers a subtly deployed silken density, an impossibly clean, pure rapier-like elegance and an intense, sustained length. Very, very good.

Corney & Barrow Score 18
Recommended drinking from 2017 - 2021

£720/case of 6 bottles, in bond UK
£730/case of 3 magnums, in bond UK
£520/case of 1 jeroboam, in bond UK

GRANDS CRUS

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU

This one single parcel, planted in 1958 and 1959 represents the oldest vines of the Domaine and the wine is the first, if you like, of the "Great Growths" or "*Grand Crus*". In the margin I wrote, "if Bâtard is golden then Bienvenues is silver" – I could have said sun and moon as well, I suppose. Whatever, the 2013 is a fine, fine wine with an almost smoky ripe succulently fruited nose but very clean, very pure. The palate has a latent power, lean, taut flavours, excellent concentration and power and a surprising delicacy on the finish. An enigmatic Bienvenues, rather beautiful.

Corney & Barrow Score 17.5
Recommended drinking from 2018 - 2022

£650/case of 3 bottles, in bond UK
£440/case of 1 magnums, in bond UK
£905/case of 1 jeroboam, in bond UK

BÂTARD-MONTRACHET GRAND CRU

I have always felt that this is the *Maître de Chai*, Eric Remy's favourite *Grand Cru*. It wears its – big – heart on its sleeve and perhaps because of its slightly younger vines – the phrase is relative – is always easier to taste young. The nose is golden fruited, lush, sweetly perfumed with a sense of casual power. The greatness is in the balance on the palate where the almost majestic richness of the flavours are lifted by a zesty concentration, elegance and sustained intensity. "Dances well for a Dreadnought", I wrote in the margin which sounds rude but isn't. Great wine.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2018 - 2022

£695/case of 3 bottles, in bond UK
£470/case of 1 magnums, in bond UK
£965/case of 1 jeroboam, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

The vineyard most closely associated with Anne-Claude's father Vincent and replanted in the 1950's with some more recent parcels in 1974 and 1980. It lies on thinner, meaner soil and almost always offers a masculine reserve and weight. In 2013 there is also a sense of openness with a surprisingly lush, full, silken ripeness to the nose. There is an equal sense of "flesh" on the palate with a broad, expansive, lush (that word again) concentration, a piercing intensity and purity and then that dry, mineral finish that lifts the whole to another level altogether. Anne-Claude called this wine, "androgynous" – I haven't the faintest idea what she means but I thought you ought to know!

Corney & Barrow Score 18 - 18.5
Recommended drinking from 2019 - 2023

£850/case of 3 bottles, in bond UK
£570/case of 1 magnums, in bond UK
£1,175/case of 1 jeroboam, in bond UK

MÂCONNAIS

MÂCON-VERZÉ

Fact. We are going to run out of this tiny, iconic vineyard as 2013 was decimated by hail and we can only offer a third of its normal production. How sad in many ways that it should be such a lovely wine. Cultivated biodynamically and made at the Domaine with the same exquisite care as the great Pulignys the 2013 has a bright, creamy, white fruited nose, a beautiful purity of flavour, crisp and taut but with a delectable, subtle richness and intensity to the finish. V good.

Corney & Barrow Score 17 - 17.5
Recommended drinking from 2015 - 2018

£165/case of 12 bottles, in bond UK

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

* Too early for revision

MAP OF DOMAINE LEFLAIVE VINEYARD HOLDINGS

TO ORDER

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These wines are released *en primeur*.
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