



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



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HRH THE PRINCE OF WALES
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**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780



DOMAINE LEFLAIVE

2014 VINTAGE, EN PRIMEUR

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Painting of the Domaine

As it happens 2014 is a beautiful vintage. If my tasting notes are a little longer than normal it is perhaps because Anne-Claude's absence – or perhaps I should say presence – was very strongly felt by the C&B team Alison Buchanan, Guy Seddon and Joe Muller. It was a special tasting and I wanted to record it.

Guy Seddon has written another excellent intro that paints a rather happy picture. For any further information on detail (or help!) please speak to the Fine Wine Sales Team on 020 7265 2430.

Adam Brett-Smith

ADAM BRETT-SMITH,
December 2015



We thought we would republish the few lines I wrote shortly after Anne-Claude's death and before her funeral as a small memento to her devoted friends and customers.

It is with enormous regret that we inform you of the death of Anne-Claude Leflaive on Monday 6th April. She died surrounded by her husband Christian and her family of an illness that had accelerated in the last few weeks.

We enjoyed a long and wonderful relationship with Anne-Claude whose commitment to Domaine Leflaive was inspirational and total. She was the daughter of a legend – Vincent Leflaive – and became a legend in her own right.

Viticulturally, she was one of the pioneers in Burgundy of biodynamic cultivation, the individual treatment of the vines with plant based sprays to a timetable governed by the lunar cycle. Sceptics doubted the sustainability of this initiative but her team of vineyard workers were convinced and the Domaine became fully biodynamic in 1997. For a number of years the Corney & Barrow team was also tested in blind tastings of conventionally and biodynamically cultivated plots. Perhaps this approach summed up best her qualities as one of the great wine figures in Burgundy and the world of wine making. Self-belief, an iron conviction even, but tempered by a collective approach to endorse her own passionately held views.

On a private level, she was a great friend. We laughed a lot, teased each other relentlessly,

would often for no particular reason, ring each other on mobile and share some happy experience – music, film, people... “*C'est vraiment bon!*” and “*Il est pénible*” were two phrases that she made much use of and, not often shown in public, she had a wicked sense of humour and eyes that laughed more than almost anyone else I have ever met. Burgundy and the wine making world have lost a most beautiful light.

Being Anne-Claude she would have pooh-poohed (but I think secretly loved) this sort of announcement. Actually I think she would expect us to share these few words with you as you shared her wines.

I suspect that the church service in Puligny-Montrachet this Saturday 11th at 11am will be a defiantly happy occasion because she once told me that “Life is too short to be sad”. She is right of course, she usually was.

To her husband Christian and her three daughters, Marine, Charlotte and Claire go our love and the love of all her customers at Corney & Barrow.

ADAM BRETT-SMITH,
8th April 2015

2014 VINTAGE NOTES

Our visit to Anne-Claude Leflaive in November 2014 would prove to be our final tasting with her.

During that visit, she said she loved vintages in which it was necessary to ‘fight’, as if the act of struggling with nature conferred a special quality on the resulting wines.

Taking pride in hard-won victories seems a fitting epitaph to her tenure. It is also apposite for 2014, her last vintage, borne from a season which started well, flirted with catastrophe, then finished with panache. The Leflaive 2014s are... well, my notes are a little gushing... bristling with energy, tense, nervy. The treble notes strike you first, then you feel the physicality of the bass rumble beneath. These wines enunciate softly, but they also carry a big stick.

6 The 2013-14 winter was mild but rather rainy. Spring was warm, turning dry from the first week of March. These clement conditions saw bud burst begin on 25th March, raising the possibility of a very precocious vintage. April continued dry, but cooler from mid-month, putting a temporary brake on growth.

A summer-like May cranked up the pace again, with the first flowers appearing on 22nd May and full flowering taking place on 2nd and 3rd June. Fruit set was more than acceptable, with scattered instances of imperfect pollination (*coulure*) reducing yields marginally. Minor unevenness in berry sizes aside (*millerandage*), the Leflaive vineyard was in good shape.

June then got very hot. The month saw a dozen days over 30°C, with the mercury pushing 35°C throughout its final week. The ratcheting thermometer needle could have been the dial on a pressure cooker. Breaking point was reached with a hailstorm on Saturday 28th June. We have exhausted the thesaurus over the past three Burgundy vintages. “Ravaged”, “decimated”, “cut swathes”... “the size of golf balls”... You get the idea.





In the event, the outcome was much less traumatic at Domaine Leflaive than elsewhere. In the stoical words of cellar master Eric Rémy, vineyards including Combettes, Clavoillon and Sous le Dos d'Âne were "hailed a bit". In addition to Meursault, Monthélie, Volnay, Pommard and Beaune were the main victims once again. A further saving grace was the timing of the hail which, occurring between fruit set and *véraison*, affected yields but left quality potential largely unscathed.

July and early August were unseasonably wet and cool. In an echo of 2013, summer took leave of absence, slowing ripening significantly. Having escaped the death by a thousand cuts of hail, the more prosaic threat of a slow extinguishing by drizzle loomed. Clive Coates MW wrote at this stage of the season "We need, urgently, an Indian Summer. Keep your fingers crossed."

The crossing of fingers paid off and announced a magnificent Indian Summer. The power supply kicked back in during the second half of August, with a high pressure weather system establishing itself firmly over the region. Warmth returned and, crucially for ripening, the sun shone. These conditions remained through to harvest, which started on 10th September. Yields across the domaine's holdings averaged 46 hectolitres per hectare.

As is customary at Domaine Leflaive, the wines began their *élevage* in oak barrels, before being transferred to steel tanks for the final 9 - 12 months before bottling, in the interests of integration and settling. Our notes are based on tastings from tank.

Objectivity is key, but if I am allowed a momentary lapse, these 2014s are quite simply monumental wines. That they also represent the culmination of Anne-Claude Leflaive's life work is a very happy coincidence.

GUY SEDDON
December, 2015

VINTAGE HOLDINGS

MÂCONNAIS	Hectares	Acres	Average age of vines
Mâcon-Verzé (Les Chênes, Le Monté, En Perret, Escolles, Les Muse)	17	42	26

VILLAGE & REGIONAL 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	14
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

PLEASE NOTE

Corney & Barrow shares jointly the UK representation of Domaine Leflaive, 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.



2014 TASTING NOTES

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VILLAGE & REGIONAL WINES

BOURGOGNE BLANC

“What’s in a name? That which we call a rose by any other name would smell as sweet.” This is budget Leflaive in price but beatific in quality, bought and shown by those confident enough to drink the wine rather than the label. At some time or another we have all confused this for a straight Puligny-Montrachet or even a 1er Cru. Have a look at the map to see why – two rather posh plots are used in the Bourgogne Blanc: Les Houlières and Les Tremblots. So it is a splendid wine to show blind and rather splendid in 2014. Green gold in colour. Delectable nose of florid, floral, succulently ripe fruit. The palate is sweetly flavoured, supple, ripe, charming but with a beautiful tension to the structure and a kick of minerality on the finish. Rather good.

Corney & Barrow Score 17.5+
Recommended drinking from 2016 - 2020

£165/case of 6 bottles, in bond UK
£190/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET

Three small plots, Les Nosroyes, Les Brelances and Les Tremblots and all with vines dating back to the 1950s and 1960s – make up this, the official introduction to the Domaine’s wines. “Vieilles Vignes” indeed although it is not mentioned on the label, and unsurprisingly it tasted like the Bourgogne Blanc with both the volume and the focus turned up. Slightly greener in colour, this is more powerfully perfumed on the nose, white fruited and nutty nougat. The palate is supple to taste, very ripe, quite rich indeed and just when you think it is all too easy, that steely thread of acidity and tautness reveals itself with a lovely attack on the finish.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2016 - 2021

£275/case of 6 bottles, in bond UK
£300/case of 3 magnums, in bond UK

MÂCON-VERZÉ

Last year I said “Fact. We are going to run out of this tiny, iconic vineyard.” Well we did, not helped by the short, hail-reduced 2013 vintage. Trouble is we’ve been out of it for three months and it’ll be another three before 2014 becomes available. Agriculture is sometimes very difficult to get right...

Happily, 2014 will hit the ground running with at least average volume and super quality. In 2014 the “least expensive fine wine in the world” has produced a citrusy scented, subtly creamy wine, with a lithe, flavoury sweet taste, a subdued (at this stage) richness and a ripe, supple but beautifully clean and fresh finish. There is something really special about having this legendary label available at a price that will attract the younger, more adventurous buyer. Quite rightly this has become a cult wine.

Corney & Barrow Score 17.5
Recommended drinking from 2016 - 2018

£175/case of 12 bottles, in bond UK
£205/case of 6 magnums, in bond UK

MÂCON-VERZÉ NOTE

I was served the very first vintage (2004) of this wine blind by Oliver Hartley (Sales Director) a couple of months ago. It was outstanding, rich, creamy, beautifully, and in the best sense, degraded. In fact I thought it was something much grander!

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PREMIERS CRUS

MEURSAULT 1ER CRU, SOUS LE DOS D'ÂNE

I think that C&B can take a little, a very little, credit for the grubbing up of the Pinot Noir Blagny Rouge – historically the Domaine’s only red wine – and replanting to Chardonnay to produce the Domaine’s only Meursault. I remember a dinner with Anne-Claude and Aubert (de Villaine) and wondering what the hell I should give these two old friends to drink. In the end I chose Thierry Matrot’s 1er Cru Blagny La Pièce Sous le Bois (one of the great unsung wines of Burgundy) and saw Anne-Claude go very reflective as she tasted it before that magical, dancing smile and slightly surprised “*Mais...c’est si bon!*”

A few months later she’d grubbed up all her Pinot Noir... Probably a coincidence but a good story. Fact is, the Meursault is superb, *Vielles Vignes* by the standard of other Domaines even if not by that of Domaine Leflaive...

¹⁴ Yellow white colour, as almost always, deeper than the Pulignys. Here the perfume is more complex, layered, with a creamy, biscuity nose not born of wood but of perfect ripeness with a golden rather than white fruited smell. Rather excitingly this richness on the nose is translated into a pure and lithe rather than heavy palate with beautiful 'grip' to the density and a concentrated mineral finish. This is a brilliant wine.

Corney & Barrow Score 18
Recommended drinking from 2016 - 2021

£370/case of 6 bottles, in bond UK
£395/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU CLAVOILLON

I have sometimes thought that owning 80% of this tiny 5 1/2 hectare vineyard was something of a disadvantage. Alain Chavy’s wine (he holds the remaining 20% of the vineyard) is hardly ever seen on the market which means that the Domaine has neither the glitter of a *monopole* (a Domaine that owns the entirety of any given vineyard) nor the profile that comes from favourable comparison with multiple growers. Both reasons contribute to the wine’s low profile but happily not to its outstanding quality. Immediate neighbour of Les Pucelles (to the south) and east of Les Folatières, it owes nothing to either but offers, through its denser clay sub-soil and very old vines dating back to 1959 a 'weighted' rather than weighty presence.

In 2014 it possesses that typical white fruited Clavoillon nose to which might be added an elegant, refined, even primary perfume. The palate is silken in texture, utterly at ease with supple, sweet fruit, a linear concentration and a fine lift on the finish. This Clavoillon satisfies.

Corney & Barrow Score 17.5
Recommended drinking from 2016 - 2021

£395/case of 6 bottles, in bond UK
£420/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES

I remember vividly Anne-Claude’s comment on Folatières 2013, “Folatières on a diet”, to which I replied “where’s the vulgarity?”

I smiled at the memory, could hear her voice and watch her laugh as Cellarmaster Eric Rémy suggested the 2014 was “capricious in denial of the vintage.” Anne-Claude loved this tiny, 1.26 hectare vineyard for its heart on sleeve flamboyance, its popinjayed, peacock quality that somehow never got in the way of its intrinsic greatness. The 2014 is indeed capricious in its subtlety, with lithe, firm fruit a rather subdued sweetness, medium concentration with a lovely density to the finish which has an equally lovely intense, almost saline, length. An enigmatic Folatières. Anne-Claude would have been amused.

Corney & Barrow Score 17.5
Recommended drinking from 2017 - 2021

£695/case of 6 bottles, in bond UK
£720/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES

This is the rapier of the Domaine’s 1ers Crus, arguably the very essence of the Domaine’s wines and the vineyard with which Anne-Claude, publicly at any rate, was most closely associated. A Pucelle is, according to Ben Jonson, a lady who wore a mask or fan and that association is a wonderful one. Anyway this is, fan or not, a textbook Pucelles. White, green-gold in colour this has an almost haunting, yearning note of mineral, pure, high-toned white and yellow fruits. The palate is silkily rich but dry underneath with a delectable, balanced weight, terrific poise and tension and that flare of acidity on the finish. Lovely wine.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2017 - 2022

£775/case of 6 bottles, in bond UK
£800/case of 3 magnums, in bond UK
£595/case of 1 jeroboam, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES COMBETTES

It is perhaps ironic, even elegaic that this 1er Cru should produce such a wonderful wine in Anne-Claude’s last vintage. I shall always associate two quintessentially French – and deprecating – expressions with Anne-Claude “*Bof*” and “*Mou*” used frequently to describe her grudging respect for this, the oldest-vined of the 1ers Crus. Or perhaps it was love after all.

Combettes is in a world of its own, furthest from the Grands Crus yet eerily related to them in profundity and scale, acknowledging the other 1er Crus with a sort of glazed, distant benevolence. All rather fanciful perhaps, but wine is not just a sense of place but a sense of person and I sense Anne-Claude very strongly in this vintage. “Yes, yes, yes but you have none to sell Adam!” True enough but there it is.

Green gold colour. The nose is beautiful, intricately rich with a lacy, haunting perfume of tender sweet golden fruit. The palate is denser of course, firmly structured, impeccably balanced with a subdued rich *sucrosité* (posh, unsweet sweetness if that makes sense) but then, and this is the key to Combettes in 2014, a lithe contained insinuating length. An older lady indeed but a very, very beautiful one.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2017 - 2022+

£725/case of 6 bottles, in bond UK
£750/case of 3 magnums, in bond UK

GRANDS CRUS

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU

Whatever the rights or wrongs of Anne-Claude’s love of the 1ers Crus, Bienvenues was unquestionably her favourite Grand Cru. This is a single parcel replanted in 1957 and 1959. Green-gold in colour. The nose offers a perfect balance between richly ripe fruit, mineral austerity and concentration. The palate manages to be open, even showy with sweetly seductive ripe, full generous flavours, but a complex, weightless structure and huge length. Long, long, long I wrote in the margin.

Corney & Barrow Score 18 to 18.5
Recommended drinking from 2018 - 2022

£725/case of 3 bottles, in bond UK
£500/case of 1 magnum, in bond UK
£1030/case of 1 jeroboam, in bond UK

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BÂTARD-MONTRACHET GRAND CRU

A little bit of role reversal here – Bâtard with its (slightly) younger vines is usually - as befits *Maître de Chai* Eric Remy’s favourite wine - big, open, generous, “heart on sleeve”, as well as quintessentially Grand Cru quality. In 2014 it is more muted than Bienvenues. Its normal, layered nougated nose is fascinatingly restrained, even austere. The palate is fresh, with very pure, sweet fruits that *sucrosité* again (See Les Combettes) and a fine mineral attack on the finish.

Corney & Barrow Score 18
Recommended drinking from 2016 - 2022

£775/case of 3 bottles, in bond UK
£530/case of 1 magnum, in bond UK
£1095/case of 1 jeroboam, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

This legendary vineyard, the favourite of Anne-Claude’s father, lies above Le Montrachet itself but has a leaner, thinner soil that gives a more masculine (how much longer am I going to be allowed to say that?) drier profundity to this great growth.

A huge achievement in 2014. The nose is almost as muted as the Bâtard, but after a few minutes a haunting, subliminally rich perfume develops, very powerful but very refined, whose scent appears to increase even as you run out of breath. The palate possesses a sort of lean weight, savoury, beautifully restrained – that *sucrosité* again – and a majestically long finish. Very, very good.

Corney & Barrow Score 18.5 to 19
Recommended drinking from 2018 - 2022

£925/case of 3 bottles, in bond UK
£630/case of 1 magnum, in bond UK
£1295/case of 1 jeroboam, in bond UK



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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.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g 16.5 to 17) to indicate the potential to achieve a higher mark. When a ‘+’ is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.



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.

18	REVISED DRINKING DATES	2001	2002	2003	2004	2005	2006	2007	2008*	2009*	2010*	2011*	2012	2013
	Chevalier-Montrachet	2010	2010	2009	2012	2013	2012	2014	2017	See below	See below	See below	See below	See below
	Bâtard-Montrachet	2009	2010	2009	2012	2011	2012	2013	2016	See below	See below	See below	See below	See below
	Bienvenues Bâtard-Montrachet	2009	2010	2009	2012	2012	2012	2013	2016	See below	See below	See below	See below	See below
	Puligny, Pucelles	2009	2009	2009	2010	2011	2010	2012	2015	See below	See below	See below	See below	See below
	Puligny, Folatières	2009	2009	2009	2010	2010	2010	2011	2015	2012-2016	2015-2018	2014-2018	See below	See below
	Puligny, Combettes	2009	2009	2009	2010	2010	2010	2012	2015	See below	See below	See below	See below	See below
	Puligny, Clavoillon	2008	2009	2007	2010	2009	2010	2011	2015	See below	2013-2018	2014-2017	See below	See below
	Puligny-Montrachet	2007	2009	2006	2009	2009	2009	2010	2013	See below	See below	See below	See below	See below
	Meursault Sous Le Dos d’Âne	2009	2009	2009	2010	2009	2009	2011	2013	See below	See below	See below	See below	See below
19	Bourgogne Blanc	2007	2007	2006	2009	2008	2008	2010	2013	See below	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	2012	2013
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	2019-2023
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	2018-2022
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	2018-2022
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	2017-2021
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	2016-2020
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	2017-2020
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	2015-2019
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	2016-2019
Meursault Sous Le Dos d’Âne	From 2004	From 2005	From 2005	From 2007	2009-2012	2009-2011	2010-2012	2011-2013	2012-2016	2013-2016	2014-2016	2015-2018	2015-2019
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	2015-2018

* Too early for revision

MAP OF DOMAINE LEFLAIVE VINEYARD HOLDINGS



TO ORDER

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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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