



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



OLIVIER LEFLAIVE

2013 VINTAGE

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2014 is a significant anniversary for Olivier Leflaive, marking 30 years since Olivier founded the company in Puligny-Montrachet. Since then, this small but impressive Burgundy house has established a leading reputation worldwide for wines of outstanding quality, style and consistency year after year. *'Pas de sorcellerie, ma petite!'* explained Olivier when I questioned him on this notable achievement, *'jamais, jamais oublier la règle: un pour cent d'inspiration, quatre-vingt-dix-neuf pour cent de transpiration!'* in English (more or less): 'not rocket science, sweetheart – 1% inspiration, 99% perspiration is the rule and never forget it!'

Hard graft then, is the order of play for Olivier's tight-knit team. CEO Jean Soubeyrand, dynamic in his approach, has held the operational reins since 2008 under Olivier's mentorship. He has worked assiduously to develop operational strength, allowing the business to re-invest, upgrade its facilities and purchase additional vineyards, a key part of Olivier's ongoing strategy.

On the production side, the inimitable duo of Franck Grux and Philippe Grillet continue to work closely with the 120-odd small growers who have supplied Olivier Leflaive for so many years. Well-known across the region for their unrelenting attentiveness in the vineyard, the pair's exacting standards are upheld just as religiously in Olivier's own vineyards, many of which are farmed organically. Acquired little by little, these holdings comprise parcels in some of the most coveted vineyard sites in Burgundy, including the *premiers crus* of Meursault, Chassagne and Puligny-Montrachet, home to some of the world's most legendary white wines.

A sense of place is key to the style and quality of fine Burgundy, and Olivier's wines are always benchmark

examples of their origins, from Puligny to Pernand, Meursault to Montagny. At harvest, the grapes are picked carefully by hand, plot by plot, then transferred immediately to the winery for fermentation. Each tank and barrel are then followed individually, the length and style of maturation adapted according to each wine and the unique conditions of any vintage. This painstaking approach is the discipline of committed winemakers. While authenticity of appellation, meticulous vineyard husbandry, and winemaking expertise are all key to Olivier Leflaive's wines, let's not forget the other, simple yet significant premise driving the house style: *'le vin, c'est du plaisir, voilà le but de cet énorme travail!'* Wine is about pleasure, that's the point of all our hard work! Tough to beat for sheer drinkability, Olivier's wines uphold this fine ambition with true panache.



REBECCA PALMER
May 2014

To find out more about Corney & Barrow visit
www.corneyandbarrow.com



*Lovely potential, classic structure,
with an accent on freshness.*

*Un joli potentiel: structure classique,
sur la fraîcheur.*

FRANK GRUX, TECHNICAL DIRECTOR
MAY 2014

VINTAGE OVERVIEW

Olivier Leflaive's 2013 white wines are clear-cut and upright with a notable succulence and fine, balancing acidities. This is a vintage with the accent on freshness, over out-and-out power; one that will offer classic drinking, marking with some assurance the stylistic differences at regional, *village* and *cru* level which make Burgundy such a complex and rewarding experience for wine lovers.

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Like its predecessor, 2013 was not a straightforward vintage, so it is important to be mindful of the inevitable heterogeneity of style and quality from different growers and regions; in such years, it is even more important to buy from producers you know and trust.

For those seeking guiding comparisons with earlier vintages, our tastings of the 2013s to date suggest a style somewhere between 2008 with its fragrant, succulent fruit and fine bone structure, and the firm, mineral acidities of the 2004. The wines will drink well young and in the medium term, depending on quality level, while some of the *village* and *premier cru* examples, benefiting from markedly low yields, have the additional concentration and structure to repay keeping for some years further.

A note: due to exceptionally difficult conditions, we will not be offering any Chablis this year.



VINTAGE REPORT

Winter 2012-2013 was not inclement, bringing appropriate temperatures and welcome rains to replenish the water table, however the key factor of this season was how very long it seemed determined to stay put.

Even through March, often a month when a swell of spring warmth and the first rays can coax the Côte into bud and lycra-clad cyclists onto the RN74, 2013 remained stubbornly grey and chill. As a result, bud-burst did not take place until mid-April, a full 3 weeks later than 2012, and conditions did not look set to improve in May, which brought forth showers rather than flowers. June looked more promising, a full fortnight of warm sunshine cajoling the reticent vines to flower, only for temperatures to plummet again! As many of you will know, this is never a happy coincidence. The resulting *coulure* and *millerandage* (poor and uneven fruit set) affected vines the length and breadth of the region. Growers continued to grumble as July brought stormy, wet conditions, however nobody could have anticipated the turn of events on 23rd July, when an immense hailstorm of unprecedented force and two hours' duration cut a swathe through many villages of the Côte de Beaune, causing untold damage. This was

a devastating blow to many growers who had already experienced similar ravages a year earlier.

Fortunately, August was kinder, helping to heal the wounds of many shell-shocked vines, and as the month progressed, the berries seemed to be ripening quite well, presaging an early October harvest. Moving into September however, grey, cool weather returned and ongoing humidity brought alarming pressure from botrytis, requiring constant vigilance to circumvent disease. Eventually, it was crunch time – either pick the grapes early and healthy, with higher acidities and slightly lower sugar levels, or pick riper berries later, but at the risk of rot. This decision split growers across the Côte, and is likely to prove one of the most decisive factors governing final quality in 2013. For Olivier Leflaive – appreciative of freshness – the former route was the undoubted path to follow, and the team started harvesting on 25th September.

VINTAGE RATING

2013	17.5 - 18.5
2012	17 - 18.5
2011	16.5 - 17
2010	18.5 - 19
2009	17
2008	18
2007	17 - 17.5

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.

CÔTE DE BEAUNE

For many wine lovers, the Côte d’Or (golden slope) is the most legendary of the world’s wine regions. There is no doubting the potential for greatness of the wines produced from this hallowed escarpment, with its fragmented patchwork of vineyards, complex soil types and structures. The Côte de Beaune, which forms its more southerly section, is home to some of the most stellar names in the white wine stratosphere: Corton-Charlemagne, Puligny-Montrachet, Chassagne-Montrachet, Meursault... the list goes on. The small village of Puligny-Montrachet, where Olivier Leflaive is based, lies at its heart.

As you will have read, the 2013 growing season proved testing for *vignerons* in the Côte de Beaune, with volumes of white wines well below average for the second year running, if somewhat less catastrophic than the ravaged 2012s. Understandably however, the difficult conditions and lack of availability have caused costs to spiral. While Olivier’s team has worked hard with us to limit the impact, there are some small but inevitable price increases this year. The good news is that the conditions of the vintage have given some really delicious wines. Low yields in the Sétilles vineyards and particularly in the older Aligoté parcel have resulted in very tasty wines indeed, with concentrated flavours offset by Olivier’s hallmark freshness. Hail damage in key villages such as Pernand-Vergelesses has also resulted in a smaller, more concentrated crop, giving additional depth and richness. Franck Grux is particularly pleased by the clarity and definition characterizing Saint-Aubin, Puligny, Chassagne and Meursault this year. The poor flowering conditions and resulting phenomena of *coulure* and *millerandage* restricted yields naturally, and this, together with the vintage’s fine acidities, has produced particularly dynamic, precise wines, true to their origins.



BOURGOGNE ALIGOTÉ

The ‘other’ white grape of Burgundy, Aligoté is often misunderstood. Relegated too often to lesser sites and cropped highly, it is hardly surprising that Aligoté can produce wines high on acid and low on flavour. Tantamount to grape abuse, this sorry practice should be outlawed! In caring hands, Aligoté can yield pretty wines with gentle class, and Olivier Leflaive’s is one such example. While his venerable octogenarian vines may not produce much fruit – 2013s bijou harvest provided just 38 hectolitres per hectare – the resulting wine is so appealing, its refreshing Burgundian acidity balancing subtle peaches-and-cream fruit. Put your *crème de cassis* back on the shelf! Great quality, outstanding value.

Corney & Barrow score 17.5
Recommended drinking from 2015-2017
Estimated arrival UK: November 2014

£80/case of 12, in bond UK.

BOURGOGNE BLANC LES SÉTILLES

Les Sétilles is Olivier Leflaive’s house wine, a favourite of so many of our customers. It also makes a terrific introduction to white Burgundy for those new to the style. Sétilles is classic Olivier Leflaive and displays all the hallmarks of the house: creamy and fresh, ripe and mineral, the wine is beautifully structured and eminently approachable too. A blend based on grapes from stellar villages Puligny-Montrachet and Meursault, Les Sétilles punches way above its official legal classification, the catch-all Bourgogne Blanc. Remarkably consistent year-on-year, Les Sétilles is as delicious as ever in 2013, lower yields concentrating its moreish flavours. Fragrant white blossom and vanilla notes lead to ripe comice pear and buttercream layers on the palate, balanced by refreshing acidity.

Corney & Barrow score 18
Recommended drinking from 2015-2017
Estimated arrival UK: November 2014

£110/case of 12, in bond UK.

£125/case of 6 magnums, in bond UK.

AUXEY-DURESSES LA MACABRÉE

Utterly moreish with its ripe, silky length, our orange-flower scented Auxey bears more than a passing resemblance to the wines of Meursault, just over the wall: similar in style but on a lighter register, perhaps a factor of La Macabrée’s exposition and clay-limestone soils. One of Burgundy lovers’ insider secrets, Auxey is classically weighted and refined.

Corney & Barrow score 18
Recommended drinking from 2016-2019
Estimated arrival UK: November 2014

£175/case of 12, in bond UK.

PERNAND-VERGELESSES

Welcome back Pernand, a Buying team favourite! The violent hailstorm that swept the Côte in 2012 decimated the vineyards of Pernand-Vergelesses and Olivier did not make a single bottle! Still in recovery from the viticultural equivalent of post-traumatic stress disorder, the vines fought back bravely in 2013 to produce a small, concentrated crop, despite less than perfect weather conditions and further hail! Grace and race are keywords here: Pernand’s vineyards sit immediately below the legendary *grand cru* Corton-Charlemagne and there is no mistaking the link. Mineral and ‘*aérien*’, Pernand’s familiar laser-cut austerity has more mid-palate weight this year, laden with jasmine scent.

Corney & Barrow score 17.5
Recommended drinking from 2015-2018
Estimated arrival UK: November 2014

£175/case of 12, in bond UK.

£3,700/1 barrel, in bond UK

TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

sales@corneyandbarrow.com

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

SAINT-AUBIN 1ER CRU EN REMILLY

The village of Saint-Aubin has quietly gained an insider reputation for the stylishness of its wines, and its quality is unsurprising perhaps – bordering the *premier cru* vineyards of Chassagne-Montrachet on one side and Puligny-Montrachet on another, we are in fine company here. There is a significant step up in quality at *premier cru* level and En Remilly is considered by many to be the jewel in the crown. A line of pine trees and rock are all that separate this south-facing slope from the revered *grand cru* of Le Montrachet and there is no doubting the sense of breeding here. Seducing with gentle vanilla cream and hazelnut aromatics, the palate envelops with rich, fulsome fruit before that classic crack of mineral acidity kicks in, casting a swathe of white stones in its wake. Star quality.

Corney & Barrow Score 17,5
Recommended drinking from 2015-2018
Estimated arrival UK: December 2014

£225/case of 12, in bond UK.
£240/case of 6 magnums, in bond UK

10 SAINT-AUBIN 1ER CRU DENTS DE CHIEN

Saint-Aubin is the perfect example of the Côte d’Or’s extraordinary diversity in proximity: a single village displaying myriad canvases of colour and texture within its boundaries. Bordering the *premier cru* vineyards of Chassagne-Montrachet on one side and Puligny-Montrachet on another, Saint-Aubin has much to offer. Dents de Chien - ‘Dog’s teeth’ in French – is named after the characteristic triangular white stones that litter the marl-rich soils of this vineyard. Quite different to En Remilly, Dents de Chien has the darker – dare I say more ‘masculine’ - profile. Intense and concentrated, an explosion of flavour in the mid-palate wraps creamy layers of stone fruit around a firm mineral core. Impressive breadth and length, true to form.

Corney & Barrow score 18
Recommended drinking from 2015-2018
Estimated arrival UK: December 2014

£235/case of 12, in bond UK.
£250/case of 6 magnums, in bond UK

CHASSAGNE-MONTRACHET LES BLANCHOTS

Les Blanchots *lieu-dit* is a continuity of the famous Criots-Batard Montrachet vineyard, and has much of its class. One of the star wines of the vintage, partly due to very low yields, Blanchots has remarkable vitality this year, balancing layers of silky-textured fruit with saline freshness and tone. Pure and rich in flavour, long in the mouth, Blanchots rides the mineral high-wire with a quiet self-assurance. The only issue this year is quantity - a very small harvest has resulted in tiny allocations. Catch it while you can.

Corney & Barrow score 18,5
Recommended drinking from 2015-2019
Estimated arrival UK: April 2015

£295/case of 12, in bond UK.
£310/case of 6, in bond UK

MEURSAULT CLOS DU CROMIN

Curvaceous and toned, Clos du Cromin delivers time after time. Classic Meursault is generally held to be riper and more fleshy than its equivalent in Puligny or Chassagne, a factor linked to its deeper, clay soils. However, Clos du Cromin is a refreshingly sleek iteration of Meursault, which Franck Grux attributes to a higher limestone content in the Cromin vineyard. Provocatively shaped this year as ever, the wine displays notes of ripe lemons on the nose, creamy apple-pear fruit on the palate, and firm mineral length.

Corney & Barrow score 18
Recommended drinking from 2015-2019
Estimated arrival UK: April 2015

£270/case of 12, in bond UK.
£285/case of 6 magnums, in bond UK.
£5750/1 barrel, in bond UK

PULIGNY-MONTRACHET LES MEIX

Textbook Puligny, Les Meix is a Corney & Barrow staff favourite. Located just beneath the renowned *premier cru* vineyard of Pucelles, Les Meix has some of that enviable bone structure. Upright and dynamic, the wine starts with notes of white flowers and ripe, creamy fruit before the characteristic laser-beam of acidity breaks on the mid-palate in a wave of energy. The finish is long and crystalline, with the familiar tang of saline on the finish.

Corney & Barrow score 18,5
Recommended drinking from 2015-2019
Estimated arrival UK: April 2015

£325/case of 12, in bond UK.
£340/case of 6 magnums, in bond UK.
£6900/1 barrel, in bond UK

MEURSAULT 1ER CRU LES PORUZOTS

Sophisticated and precisely tailored, Poruzots is a fine *premier cru* Meursault with curves where they count. Don’t be fooled by its immediate charm, there is much more to the wine than its surface opulence, the languorous buttercream texture underpinned by a dark core of minerals. Olivier’s team harvests early to preserve freshness, and the wine has characteristic vigour. The fruit of a tiny plot, we are lucky to have the wine this year – the summer hailstorm that hit the Côte again in summer 2013 missed Poruzots by just a few metres! Consider it a sign.

Corney & Barrow score 18,5
Recommended drinking from 2016-2019+
Estimated arrival UK: May 2015

£425/case of 12, in bond UK.
£440/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES REFERTS

Power and poise are the watchwords for Les Referts, one of the finest jewels in Olivier Leflaive’s range. This *premier cru* vineyard abuts Meursault Charmes and there is more than a hint of the latter in its handsome structure and impressive depth. Still in barrel at first tasting in March 2014, the wine is already crackling with energy. Fragrant and super-concentrated, its rich, sleek fruit and silky layers are held tight by a steely laser-beam acidity that runs the length of the wine. Exquisite balance, verve and freshness.

Corney & Barrow score 18,5+
Recommended drinking from 2016-2020+
Estimated arrival UK: May 2015

£445/case of 12, in bond UK.
£460/case of 6 magnums, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT

Built to impress, Abbaye de Morgeot 2013 has the gravitas of a true statesman. The fruit of old, low-yielding vines from Olivier’s own organic vineyard, Morgeot displays all the depth and dimension of this highly regarded *cru*. Considered to be one of the best sites in Chassagne-Montrachet, Morgeot has unusually deep brown clay and limestone soils, a mix that results in structured, complex wines requiring time in barrel to soften and meld. Rich in minerals, multi-faceted, layering taut fruit and oak, the 2013 is powerful yet vinous, and incredibly long in the mouth. Satisfying and expansive, Morgeot is an exceptional example of this distinguished *premier cru*.

Corney & Barrow score 18,5+
Recommended drinking from 2016-2020+
Estimated arrival UK: May 2015

£445/case of 12, in bond UK.
£460/case of 6 magnums, in bond UK

CÔTE CHALONNAISE

The Côte Chalonnaise is effectively a continuation of the Côte d'Or, spanning 25km between the Côte de Beaune and the rolling hills of the Mâconnais to the south. Picture-perfect, this region is a patchwork of sleepy hamlets and gentle slopes criss-crossed by small lanes, its pockets of sun-trap vineyards often squeezed between old houses. Slightly warmer conditions here give typically softer-textured, more generous wines than those of the Côte de Beaune. While the region does not have quite the kudos of its more northerly neighbour, the best wines, particularly those from the region's *premier cru* vineyards, can be very impressive and offer extremely good value for money. After severe shortages in the 2012 vintage, and the violent hailstorms that decimated Rully's production in 2011, 2013 marks a welcome return to form from the Côte Chalonnaise generally. Yields remain low, due in part to the *coulure* and *millerandage* that are a feature of the vintage, giving wines that are beautifully balanced, retaining a great sense of typicity and freshness.

MONTAGNY 1ER CRU BONNEVEAUX

Endlessly appealing and moreish as always, Bonneveaux has a spring-like vitality in 2013. Redolent with delicate jasmine and wisteria blossom notes, its generous apple-pear layers and silky texture are balanced by fresh acidities. Exceptional value for a *premier cru*, Bonneveaux offers much of the style and class of the Côte de Beaune, at a very reasonable price.

Corney & Barrow score 18
Recommended drinking from 2015-2017
Estimated arrival UK: November 2014

£150/case of 12, in bond UK.
£165/case of 6 magnums, in bond UK
£3150/1 barrel, in bond UK

RULLY LA CHATALIENNE

We are pleased to have La Chatalienne back in the fold after a year's absence, 2012 proving so challenging that the vineyard refused to yield any fruit whatsoever. Given the trying conditions, I think I would too. Either way, 2013 is back to form. Neat and stylish, Chatalienne is a fragrant, lithe iteration of this increasingly sought-after appellation, appreciated for the supple creamy charm and gentle minerality of its wines.

Corney & Barrow score 17.5
Recommended drinking from 2015-2017
Estimated arrival UK: November 2014

£135/case of 12, in bond UK.

RULLY 1ER CRU RABOURCÉ

Rabourcé is one of Rully's top sites, a majestic sweep of prime vineyard that traps sunshine and warmth in the generous curve of its slope. Rabourcé's wines are typically mouth-filling, offering moreish creamy layers of citrus and baked apple fruit, laden with orange-blossom scent. Franck Grux picked early to preserve freshness and vigour in this warm site. Ripe, refined and worthy of its *premier cru* status.

Corney & Barrow score 18
Recommended drinking from 2015-2018
Estimated arrival UK: November 2014

£160/case of 12, in bond UK.
£175/case of 6 magnums, in bond UK

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01875 321 921 (Edinburgh)

Please email
sales@corneyandbarrow.com

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An Introduction to Corney & Barrow

At 230 years old, Corney & Barrow is one of the longest established Independent Wine Merchants in the UK. The original shop, opened by Edward Bland Corney, was on Old Broad Street in the City of London, selling a small selection of Port, Sherry and Bordeaux. Our Head Office has remained City based ever since.

Still privately owned, Corney & Barrow has grown nationally and internationally, into every sector of the market. We have sales offices in London, Edinburgh, Yorkshire, Hong Kong and most recently Singapore. We also run shops in Newmarket and Ayr.

Corney & Barrow aims to offer carefully-selected, honestly-priced wines that not only deliver quality and value for money, but also a sense of place. We want to offer benchmark styles; wines which we believe to be the best examples of a wine style, country, region or sub-region, whether they are wines to drink immediately or wines to lay down.

Where possible, we aim to build exclusive relationships with suppliers, making our selection of wines unique. We work as closely with our suppliers as we do with our customers and it is particularly this which differentiates us as a wine merchant. We strongly believe in the benefits of doing this, most importantly it allows us to bring our unique selection of wines direct to you, the customer, with no intermediaries.

Domaine de la Romanée-Conti, Château Pétrus, Domaine Bonneau du Martray, Comte Georges de Vogüé and Clos de Tart are some of the leading estates exclusive to Corney & Barrow. These wines are sold en primeur and through the secondary market where we are able to ensure impeccable provenance of the wine.



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

Our Royal Warrants

Corney & Barrow's Royal Warrants date back to George V in 1912, when they were first introduced. Royal Warrants are a mark of recognition to individuals or companies who have supplied goods or services for at least five years to the Royal family. Warrants have always been regarded as demonstrating excellence and quality and are highly prized.

Corney & Barrow currently holds two Royal Warrants, as suppliers to HM Queen Elizabeth II and HRH The Prince of Wales. We are the only wine company to have held three Royal Warrants concurrently, as suppliers to HM Queen Elizabeth II, HRH The Prince of Wales and, formerly, the late HM Queen Elizabeth, The Queen Mother.

Corney & Barrow is one of around 850 Royal Warrant Holders representing a huge cross-section of trade and industry. They range from traditional craftspeople to global and multinational firms operating at the cutting edge of technology. Warrants are granted to named individuals – Grantees – who must personally ensure the Warrant is correctly used.

As Warrant holders we may display the relevant Royal Arms and the legend 'By Appointment' on products, premises, stationery, vehicles and advertising. We are united by our commitment to the highest standards of service and excellence and in the case of Corney & Barrow, provenance of the wine.



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