



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



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

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



OLIVIER LEFLAIVE

2015 VINTAGE

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In the three decades that have passed since Olivier Leflaive was established, this proud Burgundian house has quietly forged an impressive reputation for the quality, style and consistency of its wines.

Remarkable too, is the breadth of Olivier Leflaive's wine offering: a spectacular kaleidoscopic journey through the many appellations and *climats* that constitute Burgundy's rich world of wine. As always, in business as in life, it is the quality of human relations, that provides the foundations for so much else. The standard, consistency and depth of Olivier Leflaive's wine range are inextricably bound to that of the relationships with the 100 or so small growers, who supply their grapes to Olivier Leflaive year on year. These relationships lie in the sure hands of Franck Grux and Philippe Grillet, Olivier Leflaive's vinous dream team, who run the vineyards and cellars. Their work is highly specific, tailored to the needs of each individual grower and vineyard. This can simply mean giving straightforward viticultural advice, relating to pruning or shoot positioning for example, but in many cases Franck and Philippe will take complete control of the vineyard through the main growing season and beyond. In all instances however, attention to detail is paramount, and it is thanks to the meticulous approach - and the sensitivity - of Franck and Philippe that quality remains so consistently impressive across the board.

This approach is key to the range of wines we stock from Olivier Leflaive. As many of you will know, for many years now Olivier Leflaive has made special wines exclusively for Corney & Barrow from particular vineyards to which we - customers and staff alike - have become loyal over time. In April every year, we hop on the train to Olivier Leflaive's cellars in Puligny-Montrachet to taste the new vintage. At this point,

the wines are still maturing in barrel. We commit to purchase then and there in order to secure allocations of our favourite single vineyard wines, as well as preferential prices; essentially a 'primeur' system. Once this has happened, any quantity remaining is blended into Olivier Leflaive's standard cuvées. It is testament to the long relationship between Corney & Barrow and Olivier Leflaive that we benefit from this arrangement.

In many ways we feel part of the family, and this ethos is fundamental to the business. While Olivier is officially retired, he is still involved day to day, working closely with hotshot CEO Jean Soubeyrand, to whom he handed the managerial reins in 2007. At 10am every day, either Olivier or his brother Patrick will take Olivier Leflaive customers for vineyard tours. The brothers are also a daily presence at Olivier's hotel, run by his daughter Julie Leflaive, and can often be found at the bar, chatting to hotel guests over a glass of *Les Setilles* or *pourquoi pas?* A glass of bubbles! For there is a new and exciting addition to Olivier Leflaive's range this year: the fruit of a joint venture with the talented Champagne producer Erick de Sousa, based in Avize. The name of this wine? Valentin; that of Olivier's son, the youngest generation of the family, set to carry the mantle for the Olivier Leflaive name now and into the future.



REBECCA PALMER
July, 2016

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



VINTAGE OVERVIEW

“*It’s showtime.*”

“*C’est show.*”

FRANCK GRUX, TECHNICAL DIRECTOR

JULY 2016

‘It’s showtime’ was the first of Franck Grux’s straplines for the 2015 vintage. One of the many joys of high quality wines is the way in which they don a vintage personality, and this is particularly true of white Burgundies. Witness the taut, haughty wines of 2007, the demure 2008s, or the grace and race of the 2010 vintage. As for 2015, it is all about sex appeal and how to flaunt it.

2015 is a fundamentally a ripe vintage, the result of spring-summer drought and heat wave conditions that promised highly concentrated, flawless fruit, unblemished by disease. As always though, ripeness is not a passport to quality; balance is. The date of harvest is particularly crucial in years like this. In pursuit of freshness to offset evident ripeness, Olivier Leflaive’s team sought to harvest early, mindful of preserving vital acidities and achieving sensible alcohols, flattering rather than excessive. The resulting wines are succulent and ‘*gourmand*’, long and silky-textured in the mouth, prompting Franck’s second strapline: ‘sur la route de la soie’ (‘on the silk route’). Wrought for pleasure, naturally generous, the 2015s promise delicious early drinking, while certain villages and single vineyard sites particularly *premier cru*, will improve and hold for a few years to come. Please consult the individual notes below for a guide.

The great part of this offer was written in April 2016. Since then, as you may well be aware from media reports, Burgundy has been rocked by climatic shocks that have shaken yet again the region’s fortunes and morale. In the last week of April, a devastating three-day frost descended across the region destroying fragile young leaves and nascent buds at a crucial point in the growing season. Chablis has also twice fallen victim to violent hailstorms, with many vines left traumatised by hailstones the size of golf balls. To add to growers’ woes, subsequent heavy rainfall aggravated the risk of disease such as mildew. Many vineyards including those of Olivier Leflaive and their suppliers have been damaged, in some cases severely. It is due in part to all this, that we took the decision to delay the release of our 2015 offer while the damage could be assessed and a clearer prognosis made. To cut to the chase however, 2016 has been savaged. The outlook does not look bright for the vintage to come, with vastly reduced quantities across the region, while some vineyards will produce no wines whatsoever. As a direct consequence of this, we shall be forced to restrict sales of some wines from the 2015 vintage, to preserve continuity of supply longer term.



VINTAGE REPORT

A vineyard is a continuum – action and reaction. What has gone before, so often sets the stage, even if it is forgotten in the thrall of the immediate moment.

6 2015 is no exception. While so many wonderful vintages are the apparent result of a luxuriant Indian summer, in fact the Spring-Summer heat wave of 2015 could well have spelt disaster had it not been for the abundant rains in autumn of the previous year that meant the season started with a full water table. So let us rewind.

Winter 2014-2015 was unusually mild, not a single snowflake or sharp frost, let alone the prolonged period of proper cold, that *vignerons* hope for every year to give their vines some R&R. A great leveller, a full-on cold snap is the vine's equivalent of a spa break, crucial to build immunity and keep pests and diseases in check. But this year, it was not to be. March arrived and the barometer rose, leading to budburst around the second week of April. The next few weeks saw steady growth in calm, mild weather, providing picture-perfect conditions for flawless flowering in late May. With week after week of sunshine throughout June, the vines radiated good health. However, as the end of June loomed, the growers were becoming increasingly nervy, scouring the horizon anxiously for signs of the whirling hailstorms that had devastated their crops in this period since 2012. As the wine world held its breath, Mother Nature quietly turned the page to July, without so much as a drop of rain.

Still the mercury continued to rise, and as the weeks progressed it was clear that the vines were getting a little hot and bothered. The sunshine had become relentless, and the heat oppressive, smashing temperature records held for over a century.



VINTAGE RATING

2015	18 - 18.5+
2014	18.5 - 19
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



The leaf canopy was fading in colour, scorched in some places by sun and dust (yes, vines get sunburn too!). *Véraison* (the stage when the berries change colour) hung in limbo, the vines too parched to ripen their grapes, while tourists sipped cool glasses of Puligny in the sultry heat of dappled terraces. Finally, some light refreshment arrived with a few judicious rains at the start of August. Immediately, the vines sprang back to life. The leaf canopy regained its intense, brilliant green, while the grapes gradually changed in colour and constitution, blushing gently while their skins softened, yielding to ripeness.

As the end of August neared, it was crunch time for the team at Olivier Lefflaive: to pick or not to pick... that is the question. Whether it is better to harvest now to preserve vital freshness, or to leave the grapes to hang, favouring richness? The timing of harvest of every vineyard, every plot, and every row must be assessed, factoring in the age of the vines, yields, and the conditions of the growing season so far. As so often happens, Franck Grux sent in his teams to harvest early, conscious of retaining a clear backbone of acidity in a vintage given to curve. Harvest commenced on 28th August and was complete by 11th September. Franck Grux notes that the grapes were among the finest in quality he could ever remember.

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 (eg 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.

CHABLIS

A forward vintage, beautifully balanced with chablisien tang and scent.

Chablis, like the Côte de Beaune, benefited from favourable weather in 2015. After a hot summer, rains at the end of August were perfectly timed. In pursuit of freshness as always, Franck Grux and Philippe Grillet sent their team in to pick early. The resulting style is appealing, with succulent, pretty fruit – a little richer than the 2014 vintage - and harmonious acidity in balance.

CHABLIS LES DEUX RIVES

A classic Chablis is unmistakable, with its mineral tang, haughty cheekbones and taut deportment. While Les Deux Rives has the upright elegance and chablisien core, it also has the relaxed creamy curve of Olivier Leflaive's signature. The fruit of specially selected vineyards sites on the two sides (les deux rives) of the river Serein, this is an appealing wine, with richly layered soft orchard fruit and mayblossom scent.

Corney & Barrow score 17
Recommended drinking from 2016-2019
Estimated arrival UK: September 2016

£125/case of 12, in bond UK

CHABLIS GRAND CRU VAUDÉSIR

Vaudésir's gentle elegance and refined richness are the result of its distinctive site. This steep, south-southwest-facing amphitheatre offers wind protection while trapping the sunshine and warmth. In a climate as cool as Chablis, this is the key to achieving full natural ripeness. A greater clay component in the soils also helps, giving wines that are finer and less overtly muscular than certain *grands crus*. 2015 yielded a tiny, concentrated harvest. Long and supple in the mouth, the wine's classic mineral core is wrapped with layers of creamy baked pear fruit and warm spice.

Corney & Barrow score 18
Recommended drinking from 2016-2019+
Estimated arrival UK: September 2016

£380/case of 12, in bond UK

TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

sales@corneyandbarrow.com

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CÔTE DE BEAUNE

Perfect pitch: powerful and simultaneously fine; ripe and expressive.

The Côte de Beaune is such a disparate mosaic of *terroirs* and influences that it is hard to generalise in terms of quality. However, the common theme of 2015 was the exceptionally healthy grapes - the result of constant sunshine, persistent warm temperatures and largely dry conditions, with a few showers at the right time. The vineyards were spared disease, and June turned the corner into July minus the catastrophic hail events that had scourged the previous three vintages. The key to quality and style therefore lay primarily in the timing of harvest. Once again, Franck and Philippe chose acidity and started picking relatively early. The resulting wines show perfect pitch: aromatic, ripe and beautifully balanced.

BOURGOGNE ALIGOTÉ

Olivier's Aligoté is supple and subtle with its gentle lemon-cream layers and twist of almond. So why is Aligoté so often maligned? Abandoned in a low quality site, fed chemicals every few weeks and forced to crop to high heaven, you too would produce excess acid and off-flavours! We are proud to report that Olivier Leflaive advocates a zero tolerance policy to Aligoté abuse. Its gnarled old Aligoté vines have occupied two sunny sites in the villages of Puligny and Corpeau for the past 80 years, and are tended lovingly – and of course organically - by kid-gloved hands. They produce small but perfectly formed crops (49 hectolitres per hectare vs the permitted 72hl).

Corney & Barrow score 18
Recommended drinking from 2016-2018
Estimated arrival UK: September 2016

£85/case of 12, in bond UK

BOURGOGNE BLANC LES SÉTILLES

Sétilles offers a taste of luxury minus the *haute couture* price tag. Stylish without ostentation, Sétilles has impeccable pedigree – the fruit of predominantly younger vines from the legendary villages of Puligny-Montrachet and Meursault (the blend is also why it must be declassified to Bourgogne Blanc under French law). Franck Grux's technical expertise is evident in the seamless melding of light and dark flavours, textures and weight; harnessing the crunchy cox vitality of stainless-steel fermented fruit to offset the richer, creamier components still languid from time in barrel. Supple, mineral, creamy, refreshing.

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

£115/case of 12, in bond UK
£130/case of 6 magnums, in bond UK
(NB: limited quantity of magnums available)
Also available in barrel £2,525, in bond UK

AUXEY-DURESSES LA MACABRÉE

Sophisticated and inviting, La Macabrée comes into its own in 2015, balancing creamy richness with toned curve and more than a little sex appeal. Auxey is a true insider's appellation – it borders Meursault, and the better sites such as La Macabrée have much of its class, but a typically lighter touch. In this richer vintage, La Macabrée shines. 45 year old vines have yielded just a few barrels of this lovely wine... catch it while you can.

Corney & Barrow score 18.5+
Recommended drinking from 2017-2021
Estimated arrival UK: October 2016

£195/case of 12, in bond UK
£210/case of 6 magnums, in bond UK

PERNAND-VERGELESSES

Ripeness craves tension, seeking balance. In richer years, naturally taut Pernand-Vergelesse is in its element. The 2015 has the extraordinary explosive potential of a dancer, beneath the precise pose. Immediately beguiling with its acacia perfume, Pernand is wilfully tight too, its incisive stony acidity balancing tangy apple fruit and a texture that is just creamy enough, melding in the glass.

Corney & Barrow score 19
Recommended drinking from 2017-2020
Estimated arrival UK: October 2016

£195/case of 12, in bond UK

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SAINT-AUBIN 1ER CRU EN RÉMILLY

In this ripe vintage, En Rémylly retains its delicacy, poise and classical structure. If Dents de Chien majors on richness, En Rémylly cleaves to tension. Fresh and scented with ripe baked pear fruit and hazelnut cream textures, it is bright and toned. Delicious wine, precise and elegant.

Corney & Barrow score 18.5
Recommended drinking from 2017-2020
Estimated arrival UK: October 2016

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

SAINT-AUBIN 1ER CRU DENTS DE CHIEN

Dents de Chien is particularly intense and ripe this year, offering rich, baked apple fruit bound in sensuous creamy layers. Its dark mineral core is charged with energy. A stylish, grown-up wine from an appellation accelerating to top tier status. There are just 7 barrels of this wine in the making.

Corney & Barrow score 18.5
Recommended drinking from 2017-2020
Estimated arrival UK: October 2016

£235/case of 12, in bond UK
£250/case of 6 magnums, in bond UK
Also available in barrel £5,495, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU LES BLANCHOTS

Ripe but racy, Blanchots is delicious in 2015: tangy, energetic and silky-textured in the mouth. Its pedigree is perhaps more understandable when you consider its location, bordering Criots Bâtard-Montrachet. A tiny chalk-strewn vineyard, Blanchots gives fruit with great finesse. It performs well in warmer vintages like 2015 too, its mineral backbone standing firm in perfect foil to succulent mid-palate fruit. Concentration, perfume and poise are the watchwords here. Stock up on 2015 while you can – due to the severe frost, there will be not a single grape harvested from this vineyard in 2016.

Corney & Barrow score 18.5-19
Recommended drinking from 2017-2021
Estimated arrival UK: February 2017

£175/case of 6, in bond UK
£365/case of 6 magnums, in bond UK
Also available in barrel £7,495, in bond UK
(limited: 2 barrels only for sale)

PULIGNY-MONTRACHET LES MEIX

Benchmark Puligny, remarkably consistent vintage after vintage, Les Meix has something of the class and character of Les Pucelles, the legendary *premier cru* that sits just above it on the escarpment. Ripe and creamy in this warm year, Les Meix retains its tone and direction. Elegant and fresh with a crystalline purity of texture, its intoxicating jasmine scent remains long in the glass.

Corney & Barrow score 18.5+
Recommended drinking from 2017-2021
Estimated arrival UK: February 2017

£187.50/case of 6, in bond UK
£390/case of 6 magnums, in bond UK
Also available in barrel £7,950 in bond UK

MEURSAULT CLOS DU CROMIN

Ripe and toned with inviting creamy curves and a mineral core, 2015 is a classic. The Clos du Cromin lies close to Puligny-Montrachet and with similarly stony, calcareous soils, it is unsurprising perhaps that the wines have a certain tension and Puligny-like bone structure. A delicious wine, Cromin brings race to the creamy richness so typical of this fine appellation. After hailstorms devastated crops in 2014, we are glad to have Cromin back in the fold this year. However, with the vines still in recovery, yields are far lower than usual, so we have just a few barrels of this wine to offer.

Corney & Barrow score 19
Recommended drinking from 2017-2021+
Estimated arrival UK: March 2017

£300/case of 12, in bond UK
£315/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES REFERTS

Purity, power and poise are the keywords to describe Les Referts this year. In this generous, richly-fruited vintage, the wine retains a sense of laser-cut precision and above all, elegance. A wine with authority, Referts is complex, refined and feminine – high-style Puligny, with impeccable cut and finish.

Corney & Barrow score 19
Recommended drinking from 2018-2023+
Estimated arrival UK: March 2017

£247.50/case of 6, in bond UK
£510/case of 6 magnums, in bond UK

MEURSAULT 1ER CRU LES PORUZOTS

An outstanding wine, with the charisma and presence worthy of this small consistently impressive premier cru site. Ripe and creamy, with soft baked pear fruit and addictive mineral fragrance, Poruzots' layers of flavour go on and on in the glass. As always we have a very limited allocation of this wine. Please note at the time of writing it is highly unlikely that there will be any made in 2016.

Corney & Barrow score 18.5-19
Recommended drinking from 2018-2023+
Estimated arrival UK: March 2017

£240/case of 6, in bond UK
£495/case of 6 magnums, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT

One of the absolute stars of the vintage, a *grand vin*. An outstanding wine in all vintages I can recall, Abbaye de Morgeot in 2015 has that indefinable additional quality that places it in a different dimension altogether. Impenetrable for the moment, the wine is powerfully structured, its fruit and acid profile more concentrated and harmonious than I can remember for many years. Firm and focused, complex and multi-faceted, it has a fine future ahead.

Corney & Barrow score 19
Recommended drinking from 2018-2023+
Estimated arrival UK: March 2017

£240/case of 6, in bond UK
£495/case of 6 magnums, in bond UK



CÔTE CHALONNAISE

Wines of panache and succulence.

The wines of the Côte Chalonnaise are a salute to 2015's gourmand style. Lower yields, restrained naturally by the searing summer heat, have boosted the sense of concentration. Franck and Philippe took the decision to harvest early, retaining vitality while limiting alcohol levels to 12.5% maximum. As always the Côte Chalonnaise offers cracking value for wines that rival the class and style of the Côte d'Or. The wines are beautifully structured, naturally rich and more than a little bit naughty.

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MONTAGNY 1ER CRU BONNEVEAUX

Exotically scented with its feminine curve to the fore, Bonneveaux is none other than a total flirt this year. Classically structured as you would expect from a *premier cru*, with a core of mineral acidity, creamy fruit and subtle oak, Bonneveaux is also undeniably sexy. Moreish and inviting, this wine is unquestionably one of the stars of the vintage.

Corney & Barrow score 18.5+
Recommended drinking from 2017-2020
Estimated arrival UK: November 2016

£170/case of 12, in bond UK
£185/case of 6 magnums, in bond UK
(NB: limited quantity of magnums available)
Also available in barrel, £3,495 in bond UK

RULLY 1ER CRU RABOURCÉ

Rabourcé shows exactly what the Côte Chalonnaise is capable of achieving from its better sites. Powerful and concentrated with a firm mineral core, this delicious *premier cru* offers rich buttercream-hazelnut layers and a characteristic, tantalising orange flower scent that lingers in the mouth. Exotic and fine.

Corney & Barrow score 18.5+
Recommended drinking from 2017-2020
Estimated arrival UK: November 2016

£170/case of 12, in bond UK

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CHAMPAGNE VALENTIN LEFLAIVE, GRAND CRU
BLANC DE BLANCS NV, CÔTE DES BLANCS

We are proud to introduce Champagne Valentin Leflaive to the fold. This latest addition to Olivier Leflaive’s wine range is the result of a friendship between Olivier and talented champagne producer Erick de Sousa. These are men with much in common, sharing a passion for their individual *terroirs* and wines, as well as the respect of their peers for the quality of their own wines. Named after Olivier’s and Erick’s sons, both called Valentin, Champagne Valentin is the fruit of 100% Grand Cru vineyards, farmed according to biodynamic methods. These are located primarily in Avize, a magnificent village that might well be called the Puligny-Montrachet of Champagne. A small percentage of grapes from Cramant confer additional elegance. Drawing on the wealth of shared technical expertise, Champagne Valentin is aiming high in terms of style and quality. The champagne has spent 48 months *sur lattes* – significantly more than the minimum permitted in champagne (15 months), gaining complexity and textural richness naturally, and thereby permitting a low dosage of only 4g/l. The first production of Champagne Valentin amounts to a risibly small 600 cases, of which Corney & Barrow has an even tinier allocation: a few hundred bottles only. Dry and toasty with the firm structure of Avize, this is a classic *blanc de blancs* champagne.

Corney & Barrow score 17+
Recommended drinking from 2016-2021
Estimated arrival UK: October 2016

£195/case of 6, in bond UK



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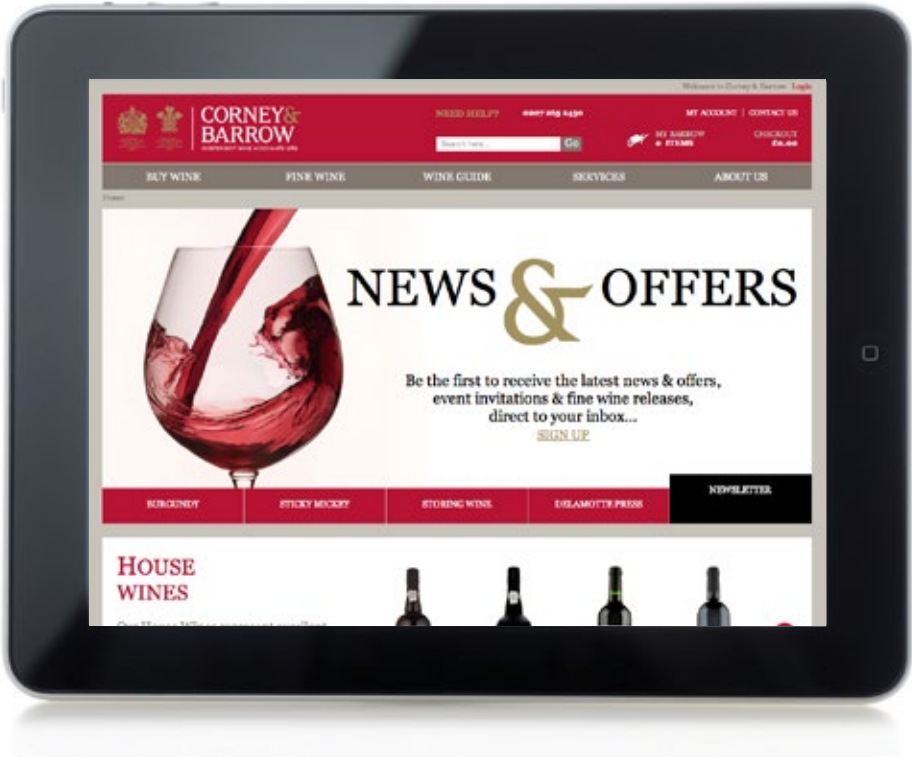
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YOUR OWN BARREL OF OLIVIER LEFLAIVE'S WINES!

Olivier and his team have once again agreed to provide a small selection of some of their favourite wines of the vintage, for you to purchase '*en barrique*'.

A barrel contains 228 litres of wine, equivalent to 25 cases of 12 bottles, as well as "*la part des anges*" – the angel's share! The barrel prices allow you to make even greater savings on standard case offer prices. In addition, those of you taking advantage of this special offer will be treated by Olivier to an overnight stay at his award-winning 4* hotel La Maison d'Olivier, in the heart of Puligny-Montrachet. You will also have the rare opportunity of a private tasting with Olivier or his winemaking team in the cellars, where you will be able to taste your own wine as it matures.

Some of you have asked whether it might be possible to buy the barrel itself, once your wines have been bottled, and to have it shipped to you at the same time. We are pleased to say that this can be arranged, at a purchase price of approx. £110, excluding delivery costs – these will vary depending on delivery location.

Olivier and team have selected the following wines for purchase by the barrel this year:

BOURGOGNE BLANC LES SÉTILLES

Barrel price*: £2,525

Equivalent case price: £101/case12 (from £115)

MONTAGNY 1ER CRU BONNEVEAUX

Barrel price*: £3,495

Equivalent case price: £139.80/case12 (from £170)

SAINT-AUBIN 1ER CRU DENTS DE CHIEN

Barrel price*: £5,495

Equivalent case price: £219.80/case12 (from £235)

CHASSAGNE-MONTRACHET LES BLANCHOTS

Barrel price*: £7,495

Equivalent case price: £149.90/case6 (from £175)

PULIGNY-MONTRACHET LES MEIX

Barrel price*: £7,950

Equivalent case price: £159/case6 (from £187.50)

*** Terms & Conditions:** All prices are quoted in bond, UK. All barrel purchases are to be made to a single title-holder with a single invoice and single delivery address. The barrel price includes one night's accommodation free of charge (double or twin room) at La Maison d'Olivier, Place du Monument, Puligny-Montrachet. www.maison-olivierleflaive.fr. Cost of transport to the hotel is not included. The visit and tasting should be completed before their wines are bottled, however in special circumstances a later visit may be arranged up to 30th April 2017. Customers will be notified of intended bottling dates at purchase, so that they can plan their visit. Visits are non-transferable. Customers will also be notified when the wine is bottled and delivered to the UK. The price given equates to 25 cases of 12 bottles (75cl). If you would prefer bottling to take place in magnums, please contact your salesperson. Additional charges will apply. Please note, for production reasons this year, there are limited magnums available of Les Sétilles and Montagny 1er Cru Bonneveaux.

FOR MORE INFORMATION OR TO ORDER PLEASE CALL 020 7265 2430