



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



BY APPOINTMENT TO  
HRH THE PRINCE OF WALES  
WINE MERCHANTS  
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CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE LEFLAIVE

2015 VINTAGE, EN PRIMEUR



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DOMAINE LEFLAIVE

2015 VINTAGE, EN PRIMEUR

*“Qualité... exceptionnelle, et acidités très honorables.”*

BRICE DE LA MORANDIÈRE

December 2016

## 2015 VINTAGE NOTES

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Imagine turning the volume up and up on a hi-fi. There is a point where the sound distorts and you lose definition. You need to know where to stop. Domaine Leflaive has most certainly turned the volume up in the warm 2015 vintage. They have better speakers than most, but regardless, they have judged it to perfection and the wines remain crystalline.

4 Warm summers always put white wine tasters on the defensive. Will there be enough acidity? Will the *terroir* shine through? The answer is a resounding YES to both. These 2015s exist at the thrilling intersection of fruit density and mineral expression. Muscular but taut, voluminous but fine.

This was our first tasting with new incumbent, Brice de la Morandière. On arrival, we noticed a rather incongruous venerable Peugeot 105 parked under the courtyard's expansive sycamore tree. The back seats were folded down and had clearly been used for transporting something bulky. A proper country car.

Fast forward to the end of our tasting and having promised to show us the new cellars, the immaculately attired Brice leapt into said Peugeot. A man of contrasts perhaps. At any rate, a man not afraid of getting his hands dirty.

The 2015 growing season was lively enough to keep the Leflaive team on its toes but ultimately repaid a hands-off approach. Winter 2014-2015 was less severe than its predecessor, with only one night of frost. However, November saw 200 millimetres (mm) of rainfall, setting the scene for a sodden end to 2014, which continued into January 2015.

A mostly wet winter gave way to a largely dry spring. March to May saw slightly above average temperatures. These clement conditions prompted a quick flowering which began on the 22<sup>nd</sup> May, with the flowers fully developed on the 3<sup>rd</sup> June in the Côte de Beaune and by the 7<sup>th</sup> June in the Mâconnais. The season was ahead of average and would stay that way throughout.

June continued mostly dry, with just 45 mm of rain and temperatures rising further above the norm. This all contributed to rapid vegetative growth. In July a heatwave struck – the much vaunted *canicule* of 2015 – applying a long, dry bake to the region. There were 15 days over 35°C, a period described by *régisseur* Eric Remy as “very, very hot”. The soil had water reserves thanks to that wet winter, but they were more buffer than safety net and would not hold out forever.

Water stress is good up to a point, triggering an evolutionary ‘get me out of here’ response which forces vines to concentrate on grape development rather than vegetative growth. Stress them too much however and the ripening process can slow or even stop. As the Leflaive vines reached that parched tipping point... it started to rain. The rain was not excessive but supplied enough moisture to bring maturity in over the line.



The harvest started on the 28<sup>th</sup> August in the Côte de Beaune, and on the 30<sup>th</sup> August at Mâcon-Verzé, only the third time the domaine had picked in August. It was the second-earliest harvest, after the precocious 2011 (25<sup>th</sup> August), but surprisingly ahead of the scorching 2003. Picking was completed in dry conditions, although rain had been forecast. There was no botrytis and the overall quality of fruit was exceptional.

The wines are dense, rich and powerful, supported by a fine minerality and a bright acidity. The lasting impression is of serenity, despite the drought and heat of the growing season. These old vines are warriors; they have weathered much in their lives and remain quite unfazed. Not only is it business as usual at Leflaive, these 2015s are electric.



GUY SEDDON  
December, 2016



# VINEYARD HOLDINGS

MÂCONNAIS	Hectares	Years Planted
Mâcon-Verzé (Les Chênes, Le Monté, En Perret, Escolles, Les Muse)	16.83	1930 - 2010

## VILLAGE & REGIONAL WINES

Bourgogne Blanc	4.31	1979 - 2003
Puligny-Montrachet	4.70	1955 - 2003

## PREMIER CRU VINEYARDS

Puligny-Montrachet 1er Cru Clavoillon	4.79	1959 - 1988
Meursault 1er Cru Sous le Dos d'Âne	1.26	1995 - 2004
Puligny-Montrachet 1er Cru Les Folatières	1.60	1962 - 1999
Puligny-Montrachet 1er Cru Les Combettes	0.73	1963 - 1972
Puligny-Montrachet 1er Cru Les Pucelles	2.75	1957 - 1985

## GRAND CRU VINEYARDS

Bienvenues-Bâtard-Montrachet Grand Cru	1.15	1958 - 1959
Bâtard-Montrachet Grand Cru	1.72	1962 - 1989
Chevalier-Montrachet Grand Cru	1.79	1955 - 1980
Le Montrachet Grand Cru	0.80	1960

### 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.

Please note these wines are sold on the clear understanding that they will be stored and delivered in the UK only. Due to high demand outstripping available quantities, many of these wines are on allocation. We ask for a balanced orders 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.



# 2015 TASTING NOTES

Tasting notes by Adam Brett-Smith

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## BOURGOGNE BLANC

A perfect wine to serve blind... the label conscious always forget that the Domaine has a Bourgogne Blanc (and not very much is made anyway) and time and again are fooled in a blind tasting into thinking it must be at least a Puligny Montrachet if not a 1er Cru. Two plots (see map) Les Houlières and Les Parties make up the brew with a splash of La Plante des Champs, the whole being just over four hectares in size. Old vines too.

Firm green gold colour. The nose is surprisingly restrained (the classicists will be happy) with firm rather than lush fruit perfume, a whiff of melted butter. The palate is equally pure with fine acidity and a light, silken touch to the finish. This was my first indication that the Domaine's 15s were going to be a very close rival to the fabled 14s.

Corney & Barrow Score 17.5++  
Recommended drinking from 2017 - 2021

£190/case of 6 bottles, in bond UK  
£215/case of 3 magnums, in bond UK

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## MÂCON-VERZÉ

For over six months last year we had no Mâcon-Verzé at all. I am therefore sorry (and happy) to say that you must buy this now if you want to ensure any sort of regularity of supply. Grown biodynamically from five tiny plots (Les Chênes, En Perret, Le Monté, Escolles and Les Muses). Very small. The wine is not. We call it the least expensive fine wine in the world.

Green gold in colour and with a citrusy, zesty note of pure white fruit with a touch of cream and butter this is a delectable Mâcon-Verzé in 2015. The palate dances well with a super balance of ripe, full fruit and freshness with a lovely burst of acidity on the finish.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2017 - 2020

£205/case of 12 bottles, in bond UK  
£230/case of 6 magnums, in bond UK

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PULIGNY-MONTRACHET

This may be the “*village*” wine but the vines are genuinely “*Vielles Vignes*”, the oldest plots going back to 1955. A big step up from the Bourgogne Blanc (this is not always the case) with a piercingly pure but subtly rich perfume. This richness continues on the palate which is silkily flavoured, with a lovely supple weight, effortlessly lifted by an elegant minerality. Textbook Puligny.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2017 - 2022

£315/case of 6 bottles, in bond UK  
£340/case of 3 magnums, in bond UK

MEURSAULT 1ER CRU,  
SOUS LE DOS D’ÂNE

Replanting of this vineyard – from Pinot Noir to Chardonnay – began in 1995, the story being that Anne-Claude so enjoyed Thierry Matrot’s 1er Cru Blagny La Pièce Sous le Bois that she felt her colder soiled plot in something of a dip below Thierry’s vineyard, would be much better suited to Chardonnay. She was right of course and in a vertical of this wine in Singapore with Lisa Perotti-Brown (ex C&B team and current boss of the Wine Advocate), it became clear just how good this Meursault is.

Pretty good in 2015 with what I can only describe as a tautness to the white and green fruit nose and a palate that has a corresponding zip and freshness. There is also of course that characteristic Meursault sweetness and creamy density but fascinatingly the vineyard is more apparent than the vintage which I always think is a sign of a great vintage.

Corney & Barrow Score 18  
Recommended drinking from 2017 - 2022

£410/case of 6 bottles, in bond UK  
£435/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET  
1ER CRU CLAVOILLON

A cynical person would suggest that Clavoillon has graduated from clogs to ballet pumps these last few years. At almost 5 hectares this is the largest single holding of the Domaine (which may account for its relative ubiquity) – indeed the Domaine owns 85% of the vineyard but there is no doubt that, as we suggested last year, its very old vines which date back to 1959 give this wine a “weighted” rather than weigty presence. It is still the value 1er Cru.

Gold white in colour. Textbook white fruit and cream on the rather lovely nose (I put poor man’s Folatières rather rudely in the margin). The palate is lush... but measured rather than floppy, with a fine minerality (Will Hargrove wrote salinity) to a firm finish with a burst, almost a blaze of aciditiy and tension. Dances well this Clavoillon.

Corney & Barrow Score 18  
Recommended drinking from 2017 - 2022

£450/case of 6 bottles, in bond UK  
£475/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET  
1ER CRU LES FOLATIÈRES

This is the peacock of the Domaine’s 1er Crus, the most flamboyant, delectably overt and the one Anne-Claude always looked forward to tasting with friends. It is a happy wine and brilliant, utterly brilliant with it. Rare quality.

Fuller, broader gold colour when compared to Clavoillon. The nose is biscuity rich, sweetly perfumed, creamy – so heart on sleeve Folatières. The palate is seductively, lithely rich and layered but lifted effortlessly by a fresh, silken purity and a flare of acidity. Beautiful length, beautiful wine. For my money better than 2014.

Corney & Barrow Score 18  
Recommended drinking from 2017 - 2022

£785/case of 6 bottles, in bond UK  
£810/case of 3 magnums, in bond UK



PULIGNY-MONTRACHET  
1ER CRU LES COMBETTES

A slip of a vineyard, a single plot of very old vines – actually the oldest of the 1er Crus and second oldest of the Domaine’s entire holdings – and a sense of serene isolation born not only from its geography (see map) but also its unique style. I think of Combettes as a Grand Cru by any other name.

It is a beautiful wine in 2015 with a glinting, green gold colour. The nose is nicely fruited, ripe and buttery but with a sense of austere, firm structure that is confirmed on the palate. Once again the vineyard seems more pronounced than the vintage because with rich, old vined fruit and even succulent flavours, is a thread of refinement and dry tension that lifts the weight well. This is a discreetly sumptuous Combettes.

Corney & Barrow Score 18  
Recommended drinking from 2018 - 2023

£830/case of 6 bottles, in bond UK  
£855/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET  
1ER CRU LES PUCELLES

Les Pucelles represents the heart of the 1er Crus, of Anne-Claude herself and arguably of the entire Domaine. The vineyard is sited closest to the Grand Crus and is the immediate neighbour of Bienvenues-Bâtard-Montrachet but with whom stylistically it has nothing in common. This is the “Rapier to the Broadsword” all intensity, finesse and purity to that richness. And so it is in 2015.

The nose is high-toned and austere initially, then a biscuity, white fruited perfume and then an almost atmospheric minerality. Coo. The palate is both lean and rich as if gently aping Papa Chevalier up the road but the burst of richness and sweet concentration on the finish is pure Pucelles. Lovely wine.

Corney & Barrow Score 18.5  
Recommended drinking from 2018 - 2023

£895/case of 6 bottles, in bond UK  
£920/case of 3 magnums, in bond UK  
£680/case of 1 jeroboam, in bond UK

BIENVENUES-BÂTARD-MONTRACHET  
GRAND CRU

Planted in 1958 and 1959 these are the oldest of the Domaine’s plots and just over 1 hectare in size...

I suspect that it is this age that gives a gravitas that is usually the preserve of Bâtard, for there is an almost haunting nose of subtly rich, layered nutty perfume. The palate combines a mineral freshness and dry fruited structure with supple, silken flavours and that slightly liquorous quality that defines Bienvenues. The slight lack of focus and concentration on the finish is likely to tighten up in bottle. Nice wine.

Corney & Barrow Score 18  
Recommended drinking from 2019 - 2023

£845/case of 3 bottles, in bond UK  
£580/case of 1 magnum, in bond UK  
£1,210/case of 1 jeroboam, in bond UK

BÂTARD-MONTRACHET  
GRAND CRU

The Domaine’s Bâtard almost always wears its heart on its sleeve, you suspect it would be a rather alarming mate for say, Richebourg in Vosne-Romanée – both being big, powerful, substantial wines. This is a winning wine in 2015 and defines the style perfectly.

Fuller, more golden green than Bienvenues this has a magnificently opulent, fatly fruited, creamy nose. The purists will perhaps grumble at this wines gorgeousness, its layered silken density and seductive flavours but I just wrote “What’s not to like. Bullseye.”

Corney & Barrow Score 18 to 19  
Recommended drinking from 2017 - 2023

£900/case of 3 bottles, in bond UK  
£615/case of 1 magnum, in bond UK  
£1,280/case of 1 jeroboam, in bond UK



CHEVALIER-MONTRACHET GRAND CRU

You cannot imagine a more different wine after the Bâtard. Chevalier has always stood apart and even after the Domaine's purchase of just 11 rows of Montrachet in 1991 you always got the impression that Papa Vincent's heart – and Anne-Claude's for that matter – lay with and in Chevalier.

Meaner, leaner soil and lying in cooler air on the slope above Montrachet itself has always given this wine and 2015 in particular a stony, white fruited richness of subdued but considerable power. This is obvious on the nose but it is the palate that is so extraordinary, tight, concentrated and intense with the richness of the other Grand Crus but the precision and tautness that is uniquely Chevalier. Sustained, pure, concentrated. Very, very good.

Corney & Barrow Score 19  
Recommended drinking from 2019 - 2029

£1,095/case of 3 bottles, in bond UK  
£745/case of 1 magnum, in bond UK  
£1,540/case of 1 jeroboam, in bond UK

*Adam Brett-Smith*

ADAM BRETT-SMITH,  
December 2016

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.

For the benefit of simplicity, wines are scored out of 20. 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.

MAP OF DOMAINE LEFLAIVE VINEYARD HOLDINGS



# 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.

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REVISED DRINKING DATES	2001	2002	2003	2004	2005	2006	2007	2008*	2009*	2010*	2011*	2012	2013	2014
Chevalier-Montrachet	2010	2010	2009	2012	2013	2012	2014	2017	See below	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	See below
Bienvenues-Bâtard-Montrachet	2009	2010	2009	2012	2012	2012	2013	2016	See below	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	See below
Puligny, Folatières	2009	2009	2009	2010	2010	2010	2011	2015	2012-2016	2015-2018	2014-2018	See below	See below	See below
Puligny, Combettes	2009	2009	2009	2010	2010	2010	2012	2015	See below	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	See below
Puligny-Montrachet	2007	2009	2006	2009	2009	2009	2010	2013	See below	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	See below
Bourgogne Blanc	2007	2007	2006	2009	2008	2008	2010	2013	See below	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	2014
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	2018-2022
Bâtard-Montrachet	From 2007	From 2008	From 2007	From 2010	2012-2018	2012-2015	2013-2016	2013-2016	2013-2018	2016-2019	2017-2021	2017-2020	2018-2022	2016-2022
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	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	2017-2022
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	2017-2021
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	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	2016-2021
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	2016-2021
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	2016-2021
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	2016-2020

\* Too early for revision



# To ORDER

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These wines are released *en primeur*.  
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All prices are quoted in bond UK.

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