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HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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HRH THE PRINCE OF WALES  
WINE MERCHANTS  
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CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780

OLIVIER  
LEFLAIVE

2016 VINTAGE

# OLIVIER LEFLAIVE

## 2016 VINTAGE

It is with great pleasure - and no small relief - that we are able to maintain our *en primeur* offer of Olivier Leflaive's wines this year.

To find out more about Corney & Barrow visit  
[www.corneyandbarrow.com](http://www.corneyandbarrow.com)

As many of you will know, Burgundy's vineyards were ravaged in 2016 by a late April frost of such severity that the majority of its future harvest was destroyed. Shortly after, a series of ferocious hailstorms savaged Chablis. It is testament to the Burgundians' resilience and sheer hard graft in the aftermath, that we are able to offer any wine at all from this most complicated of vintages.

It is even more astonishing therefore, that Olivier Leflaive's winemaking team has been able to maintain such consistency of quality and typicity in the wines that have been made this year, even if we know this to be a hallmark of the house.

I suspect much of this success resides in the sense of values driving the business, instigated by Olivier himself many years ago and upheld today by a small, tight-knit team. There is a terrific work ethic here, founded in strong relationships, integrity and attention to detail. The quality and range of Olivier Leflaive's wines are

closely linked to the long-term partnerships forged with the many small growers who supply their grapes to the house year after year, in supplement to Olivier's own vineyards. Meticulous viticulture is matched in the winery. Here, technical discipline dovetails with an intuitive sensitivity to the intrinsic subtleties of vintage and village, honouring both.

It takes a certain kind of wisdom and resilience to face vintage conditions as challenging as 2016 and emerge with wines of serenity. It is testament to Olivier Leflaive's talented team that the 2016s show such clarity of origin, style and substance.



REBECCA PALMER  
June, 2017



# VINTAGE INSIGHTS

The late April frost that burnt so many vineyards the length and breadth of Burgundy, was unprecedented in terms of its brutality and duration.

Some vineyards – including vast swathes of Chablis and flat-land sites of Chassagne-Montrachet and Meursault – were particularly badly struck, losing upward of 80% of their crop. In some vineyards not a single grape was harvested. In virtually all cases, yields are below normal. Another notable factor of the 2016 frost was the apparent randomness of its impact in terms of location. While many *premier cru* sites – typically those on slopes – were spared the worst and produced very good wines (there was reasoning behind the monks' classification!), in general, there was little pattern to the frost flow. It was therefore difficult for growers to assess the damage quickly and to prioritise remedial action.

Chablis faced complications of a similar order. While some *communes* within the appellation sustained substantial frost damage, others fared marginally better, only to be shredded by the May hailstorms, drowned in rainfall of biblical proportions, or scorched by the August heatwave.

These combined factors resulted in delays to vegetative development and ripening across the region, and as a result harvest started in some cases three weeks later than in recent vintages. For obvious reasons, most vineyards yielded a far smaller crop than is habitual, while quantities were reduced further by a rigorous selection process. It will come as no surprise therefore, that availability of most wines in 2016 is significantly reduced, while some of our favourites have not been made at all.

In terms of style, the resulting wines show considerable flavour concentration, while alcohol levels are modest, and acids are balanced but not high. At the regional and village level, the wines seem more 'forward' - softer and more immediately approachable, while the *premier cru* wines are more classically restrained. Comparing them with recent vintages, these wines are more supple than the taut classics of 2014, and have an upright deportment in contrast to the opulent, hedonistic 2015s. Expressive and well-balanced, they will promise delicious early and mid-term drinking.

*Chablis*

*“2016 is a Little Big\*  
Vintage... except for the  
volumes which are tiny.”*

FRANCK GRUX,  
TECHNICAL DIRECTOR  
June, 2017

\*With reference to the film Little Big Man starring Dustin Hoffman

# VINTAGE REPORT

This vintage report, based on the notes of Olivier Leflaive's Technical team Franck Grux and Philippe Grillet, is designed to provide further insights to those of you excited by the detail of the growing season conditions and their impacts.

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To understand the 2016 harvest we must rewind to the beginning.

Winter 2015/16 was uncommonly mild, with not a single frost or cold snap to encourage the vines to shut down and take seasonal R&R. This provoked worried mutterings among the *vignerons*, mindful of the proverb: '*Noël aux balcons... Pâques aux tisons*' ('*Winter on the balcony, Easter by the hearth*').

The region saw considerable rainfall between January and March, replenishing low water reserves and in some cases leading to waterlogging in the vineyards. Against this backdrop of prematurely mild, humid conditions, buds started to emerge just before mid-April. So far, so uneventful, on the surface of it! However, this was all to change on 27<sup>th</sup> April: night-time temperatures plunged unexpectedly to -3/-4°C, destroying fragile vegetation. As the day dawned to clear skies, the growers watched in horror as bright sunshine amplified the frost's effects, singeing tender buds and shoots to tinder. Temperatures remained stubbornly below freezing for several days still, wreaking further damage. The wider wine world reeled in shock as stark images of the devastation circulated on social media.

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Vineyards on the plain or at the foot of the escarpment in villages such as Meursault, Chassagne-Montrachet, and Pernand-Vergelesses were in a desperate state. Their fledgling vine branches, and not just primary but secondary buds too, had turned completely black.

The warm winter had encouraged the vines to bud that little bit too early, before the frost risk had passed. Growers estimated crop losses to be 80-90% on average. Only the vines on the slopes (where the *premier* and *grand crus* are located) fared better, though even in Puligny and Chassagne-Montrachet, the legendary sites of Chevalier-Montrachet, Montrachet and Bâtard-Montrachet produced precious few grapes.

Dreary, wet conditions through much of May did not help matters in the frosted vineyards, delaying recovery and vegetative growth. Growers had their work cut out in their attempts to nurse damaged vines back to health while simultaneously battling attacks of mildew and oidium.

Then, disaster struck the region again. Twice in May, Chablis was battered by violent hailstorms (more on this below in the Chablis overview).

Towards mid-June the weather set fair, with warm, dry conditions at flowering giving some hope for the future harvest. While the warmth and sunshine through July and beyond were welcome compensation for the poor spring conditions, as August progressed, the vines were starting to feel the effects of drought. Towards the end of the month a heatwave led to acute water stress in some sectors, blocking the ripening process particularly on slopes where soils are more free-draining. In Chablis, where temperatures were particularly extreme, some vineyards suffered sunburn resulting in further crop losses (overleaf).

Showers in early September were welcome, refreshing the vines and kickstarting the ripening process. Fortunately, the weather remained calm and relatively bright throughout the month as the grapes reached maturity. At Olivier Leflaive, harvest began finally on 20<sup>th</sup> September, a meticulous and lengthy process this year, to sort healthy fruit from berries that were under-ripe or spoiled, and ensure that only the pristine bunches went forward to the winery.

## 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

2016 was what now seems to be called a '3G' vintage - *gel* + *grêle* + *grillure*, which translates into English as frost, hail, grill.

If ever there were a year when Mother Nature wished to show who was the boss, this was it. First, the late April frost decimated crops, then in mid-May (Friday 13<sup>th</sup> no less) a ferocious hailstorm pounded 400 hectares of Chablis vineyards, with such force that canes were snapped and the vines shredded of young foliage and nascent buds. As if to ensure that the job had been done properly, a repeat performance at the end of the month unleashed hailstones the size of golf balls on the southern part of the appellation. Growers reeled then rallied yet again to tend and mend their battered vines. Their struggles were exacerbated further by heavy rainfall and resulting disease pressure. There had to be a sting in the tail in this most challenging of vintages, and it came in the form of the late August heatwave. As the mercury rose alarmingly, growers – some of whom were taking much-needed holiday prior to harvest – were taken by surprise. 5 days over 40°C led to widespread issues of heatstroke in the vines, while *vignerons* who had removed leaves to expose their grapes to sunlight returned to shrivelled, sunburnt grapes. These combined phenomena mean that the Chablis crop has been slashed this year, and Olivier Leflaive has not made Chablis Les Deux Rives. Fortunately, some of the *grand cru* vineyards were spared the extremes of weather conditions and have made delicious wines. We are therefore very pleased to have secured a small allocation of Chablis Grand Cru Vaudésir.

## CHABLIS GRAND CRU VAUDÉSIR

Grand Cru Vaudésir is the only Chablis we are able to offer from the 2016 vintage, due to the catastrophic quadruple whammy of frost, hail, deluge, and heatwave that struck the appellation at critical points, devastating the harvest. Fortunately, Vaudésir's steep, south-west facing site suffered less from frost and hail than some, while its clay-rich soils retained sufficient moisture to mitigate the drought-stricken summer months that caused so many vines to shut down or grapes to shrivel on the vine. Vaudésir eventually yielded a crop of tiny, concentrated berries. Gently ripe, with spiced comice pear flavours and balanced acidity, this is a satisfying and accessible *grand cru* Chablis. To eke out our tiny allocation, we have decided to offer Vaudésir in cases of 6 bottles this year.

Corney & Barrow score 18+  
Recommended drinking from 2017-2019+  
Estimated arrival UK: October 2017

£230/case of 6, in bond UK



# CÔTE DE BEAUNE

The famous escarpment of the Côte de Beaune harbours a complex patchwork of sites, soils and expositions, where quality and style can change markedly from one row of vines to the next.

This extraordinary heterogeneity was amplified in 2016. Growers were astonished by the apparent randomness of the Spring frost, both in terms of its specificity of location and relative severity. While the time-honoured rule of thumb held true, and sites on the *coteau* were spared more than those on the flat, this was not always the case; for example, much of Corton-Charlemagne and Montrachet were devastated. It should come as no surprise therefore, that there is some stylistic difference between the wines that have been made. Yet there is a common theme emerging as the wines mature in barrel: clarity of origin, an appealing suppleness to the fruit, with balancing but not excessive acidities.

Please note that, as a result of frost damage and a vastly reduced harvest, most wines have limited availability. Unfortunately not a single bottle was made of our favourites Meursault Clos du Crouin or Chassagne-Montrachet Les Blanchots.

## BOURGOGNE ALIGOTÉ

Olivier's Aligoté is excellent in 2016, with all the usual light lemon-cream character but an extra dimension of richness. This is partly due to concentration from even tinier yields than normal: just 35 hl/ha vs the official 72hl from these 80+ year old vines. In addition, the wines have been matured in old barrels. Given the small harvest and a surplus of *barriques*, winemaker Franck Grux saw fit to use them for wines such as Aligoté, ordinarily made in stainless steel tanks. Treating Aligoté to the winemaking equivalent of a swanky hotel room upgrade has worked its magic. While there is no oak flavour conferred by old barrels, the additional class and textural dimension are clear. An everyday luxury, Aligoté is one of the steals of the vintage.

Corney & Barrow score 18+  
Recommended drinking from 2017-2020  
Estimated arrival UK: September 2017

£97/case of 12, in bond UK

## BOURGOGNE BLANC LES SÉTILLES

Bourgogne Blanc Les Sétilles is a favourite of C&B staff and customers alike, and for good reason: with its creamy-textured apple fruit and stylish form it offers a snapshot of all that we love about white Burgundy. And so it should given its pedigree: a blend of grapes from Puligny-Montrachet and Meursault. A year ago, when Meursault's future crop was destroyed by frost, it looked unlikely that Les Sétilles would be made at all in 2016. How could Les Sétilles exist without Meursault? At harvest however, the Puligny-Montrachet grapes were too exceptional to ignore. Drawing on fruit from several high quality vineyards in the Hautes Côtes de Beaune and the Côte Chalonnaise, Franck Grux was able to create a parallel recipe to rival the Sétilles we know and love! Fermenting the entirety of the grapes in old oak barrels has added richness and texture, wrapping gentle curves around Puligny's taut core. A delicious Bourgogne Blanc that punches above its weight.

Corney & Barrow score 18  
Recommended drinking from 2017-2019  
Estimated arrival UK: November 2017

£130/case of 12, in bond UK  
£150/case of 6 magnums, in bond UK  
Also available in barrel £3,000, in bond UK\*

\*See page 18 for more information about buying a barrel

## AUXEY-DURESSES LA MACABRÉE

We feel very fortunate to be able to offer you this wine. La Macabrée was one of the very few vineyards in Auxey to escape the more extreme ravages of frost that devastated Meursault, its neighbour by a few yards. One of Burgundy's insider secrets, Auxey may not have the pricetag of the famous name but you will find much of Meursault's rich textures and silky charm in this discreet appellation, albeit with a lighter touch and tone. Beautifully balanced.

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

£245/case of 12, in bond UK  
£265/case of 6 magnums, in bond UK

## PERNAND-VERGELESSES

Pernand-Vergelesses was stricken by frost in 2016, in fact it is a miracle that any grapes were harvested at all! Our tiny allocation – just 360 bottles - has only just been confirmed, but it is worth the wait. Some of you will be aware of Pernand's moniker as 'poor man's Corton-Charlemagne' and there is more than a little of the latter's legendary finesse and allure here in the fine bone structure, the flash of scented exoticism, the exquisite tension between fruit and acidity. Yields were so tiny that Olivier Leflaive decided to incorporate the fruit of his *premier cru* vines into this *cuvée*. A beautiful wine of poise and depth, Pernand has an additional dimension this year.

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

£120/case of 6, 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 RÉMILLY

A common theme to 2016's wines seems to be typicity of site, and En Rémilly 2016 is no exception, its poise and precision to the fore. There is a sense of irrepressible energy to the wine too. Immediately appealing with its pretty white flower scent and richly-textured mid-palate, the wine has an inner charge of electric tension.

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

£305/case of 12, in bond UK  
£325/case of 6 magnums, in bond UK

SAINT-AUBIN 1ER CRU DENTS DE CHIEN

Like En Rémilly, Dents de Chien shows great typicity in 2016. There is a mineral charge to its white flower scent and a taut darkness to the luxurious apple fruit, layered with silky buttercream and hazelnut. Stylish and intense, this is a satisfying, generous Dents de Chien.

Corney & Barrow score 18.5+  
Recommended drinking from 2018-2021  
Estimated arrival UK: October 2017

£320/case of 12, in bond UK  
£340/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET LES MEIX

Les Meix is a perennial favourite at Corney & Barrow, a classic and consistently performing Puligny from one of Olivier's own vineyards. All the usual elements are in place this year: the white flower perfume, textural purity and fine mineral backbone. In addition, Les Meix 2016 has a forward, supple charm, a factor perhaps of the warm summer and fruit concentration. Due to the vintage conditions, availability is very limited.

Corney & Barrow score 18+  
Recommended drinking from 2018-2021  
Estimated arrival UK: February 2018

£245/case of 6, in bond UK  
£510/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES REFERTS

*Premier cru* Les Referts sits cheek by jowl with Meursault Les Combettes and there is a certain richness to Referts reminiscent of the latter. Its white flower scent flashing with saline, Referts is ripe yet refined, graceful and fluid, with taut curve and incisive mineral acidity. A wine of supreme poise and self-assurance - not to be missed. Limited availability.

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

£315/case of 6, in bond UK  
£650/case of 6 magnums, in bond UK

MEURSAULT 1ER CRU LES PORUZOTS

Beautifully structured in this concentrated vintage, Les Poruzots is complex, ripe yet supremely elegant this year. There is a sense of freshness and bite offsetting the silky layers of rich fruit, bringing tension. Deep and mineral, this is a satisfying, complete wine, set to impress for years to come. Limited availability.

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

£295/case of 6, in bond UK  
£610/case of 6 magnums, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT

Chassagne-Montrachet was one of the appellations hardest hit by frost, with some vineyards failing to yield a single berry. Some sectors of the *premier cru* Abbaye de Morgeot recovered sufficiently to produce a crop from secondary buds, albeit in vastly reduced quantities of course. With yields of just 25hl/ha Olivier Leflaive was able to produce a few barrels only, of which we have secured a small allocation. Morgeot 2016 displays great typicity of site, with its masculine structure and impressive concentration balanced by firm, focused acids. A complete wine, with great depth and complexity, that promises superb future drinking. Limited availability.

Corney & Barrow score 18.5  
Recommended drinking from 2019-2023+  
Estimated arrival UK: March 2018

£295/case of 6, in bond UK  
£610/case of 6 magnums, in bond UK



# CÔTE CHALONNAISE

While the Côte Chalonnaise was not spared the devastation of the late April frost, its effects were less severe in the *premier cru* sites on slopes.

Aside from the late August heatwave that caused some stress, these vineyards enjoyed a classic growing season with perfect conditions through September, leading to a fine harvest. These are wines of brightness and *élan*, with enchanting fruit and fine acidities.

## MONTAGNY 1ER CRU BONNEVEAUX

Franck Grux likened the Montagny Bonneveaux vineyard to a little Eden compared to the scant leaf cover of frost-stricken vines at the bottom of the village. This *premier cru* benefited from a largely clement growing season and has yielded a beautiful wine. Silky, ripe but sprightly with fresh mineral acids to balance generous creamy fruit, this is a wine forged in sunshine, brimming with energy. One of our favourite wines this year, Bonneveaux has irresistible panache.

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

£210/case of 12, in bond UK  
£230/case of 6 magnums, in bond UK  
Also available in barrel £4,200, in bond UK \*

## RULLY 1ER CRU RABOURCÉ

Another vineyard spared the worst of frost, the Rabourcé *premier cru* is a gorgeous sun-trap, a verdant Rousseau-like oasis of dappled light. Ripe and yielding this year, this is a sexy wine, with the tone and structural precision to offset its enticing richness. Long and satisfyingly creamy in the mouth, with Rabourcé's signature exotic scent of acacia flower on the finish.

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

£205/case of 12, in bond UK  
£225/case of 6 magnums, in bond UK

\*See page 18 for more information about buying a barrel

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



# YOUR OWN BARREL OF OLIVIER LEFLAIVE'S WINES!

Despite the challenges of the 2016, the team at Olivier Leflaive has agreed to allocate a few additional barrels, for us to be able to honour our increasingly popular 'barrel offer', whereby you can buy an entire barrel and benefit from additional savings on standard case offer prices.

Over and above this, those taking advantage of the barrel 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. As part of the stay, 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. £125, excluding delivery costs – these will vary depending on delivery location in the UK.

Olivier and team have selected the following wines for the barrel offer this year.

## BOURGOGNE BLANC LES SÉTILLES

Barrel price\*: £3,000  
Equivalent case price: £120/case12 (from £130)

## MONTAGNY 1ER CRU BONNEVEAUX

Barrel price\*: £4,200  
Equivalent case price: £168/case12 (from £210)

**\* Terms & Conditions:** All prices are quoted in bond, UK. This price includes one night's accommodation free of charge at La Maison d'Olivier Leflaive, Place du Monument, Puligny-Montrachet. [www.maison-olivierleflaive.fr](http://www.maison-olivierleflaive.fr). 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. 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 2018. 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.

FOR MORE INFORMATION OR TO ORDER PLEASE CALL 020 7265 2430

# CONTACT US

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