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HER MAJESTY THE QUEEN
SOLE IMPORTERS
CORNEY & BARROW LIMITED
LONDON



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HIS MAJESTY THE KING
SOLE IMPORTERS
CORNEY & BARROW LIMITED
LONDON

CORNEY & BARROW
































INDEPENDENT WINE MERCHANTS - 1780



DOMAINE LEFLAIVE

2016 VINTAGE, EN PRIMEUR

LUNAR CYCLE FOR DECEMBER

DIMANCHE	LUNDI	MARDI	MERCREDI	JEUDI	VENDREDI	SAMEDI
					1 	2 
3 	4 	5 	6 	7 	8 	9 
10 	11 	12 	13 	14 	15 	16 
17 	18 	19 	20 	21 	22 	23 
24 	25 	26 	27 	28 	29 	30 
31 						

2016 VINTAGE NOTES

“April is the cruellest month”

T.S. Eliot, *The Waste Land*

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Brice de La Morandière

April's devastating frost set a sober tone for the 2016 vintage throughout Burgundy. At Domaine Leflaive, the season will be remembered as one of contrasts, from which the best imaginable outcome has blossomed. A worryingly apocalyptic start has turned out rather well.

You may have heard anecdotally that Puligny-Montrachet escaped the worst ravages of the 2016 frost. So had I, but further investigation soon reveals that higher up the slope, in the *premier* and *grand cru* realm of Domaine Leflaive, there was no shortage of trauma. The Domaine's Brice de La Morandière recounts losses of “up to 80%, especially in the *grand cru* areas”.

Worst-hit of all was the hallowed turf of Le Montrachet. Indeed, so little was harvested from this great vineyard that a group of six growers, including Domaine Leflaive, Domaine de la Romanée-Conti and Domaine des Comtes Lafon, took the unprecedented decision to pool and co-vinify their grapes. This collaborative *cuvée*, consisting of just two barrels, was trusted to the stewardship of Domaine Leflaive, in whose newly restored cellars it currently lies.

This was also the vintage that saw Pierre Vincent

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appointed as *régisseur* of Domaine Leflaive. Pierre spent a brilliant decade at Domaine de la Vougeraie which, like Domaine Leflaive, was among the region's early adopters of biodynamics. It is also one of the few domaines in the Côte de Nuits to produce a highly respected white wine. Both attributes will serve him really well in his new post.

Following the glorious summer of 2015 which cosseted Burgundy's vines, at times to parched excess, the winter of 2015-2016 continued remarkably mild and dry, with no frost at all. Early April saw the Leflaive vineyard growing apace, with Brice de La Morandière noting the appearance of leaves and “some beautiful buds” by mid-month.

Then, disaster... Heavy rainfall on the night of the 26th April conspired brutally with sub-zero temperatures in the early hours of the 27th, followed by a clear, sunny morning. The combination of delicate buds, humidity and sunshine caused a magnifying glass effect – what Brice terms a “burning of the buds across the hillside”. As noted, losses were especially severe in the *premiers* and *grands crus*. Between 20% and 80% of the crop was lost in a matter of hours, if not minutes. In Le Montrachet, 90% of the Domaine's buds perished.

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*A heap of broken images,
where the sun beats...*

T.S. Eliot, *The Waste Land*

Two sodden months followed. May and June saw a crescendo of mildew pressure in the Domaine's younger and weaker vines, combatted with clinical efficiency by the Leflaive vineyard team. Luckily, the sun arrived on the 21st June, marking the beginning of flowering, which sped through, as if aware of this clement window of opportunity.

6 From this point on, it was relatively plain sailing. A high pressure system of sunshine, heat and general estival loveliness installed itself over the region, wafting peace and goodwill over the grateful vines. The upshot was a glorious three month run-in to harvest, which started on the 21st September and was concluded under clear skies. The team spoke in glowing terms of the grapes picked: "Very beautiful quality but so little!"

In a difficult, but ultimately hugely rewarding year, Domaine Leflaive can be justifiably overjoyed with the calibre of these 2016s. This great estate's unwavering pursuit of quality embodies everything we love about wine. As the Domaine embarks on its new chapter of management, we are delighted to have been entrusted with the role of principal importer in the UK. It is a responsibility that we value enormously.



GUY SEDDON
December, 2017



VINEYARD HOLDINGS

MÂCONNAIS

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

VILLAGE & REGIONAL WINES

Bourgogne Blanc (Les Parties, Les Houlières and La Plante des Champs)	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	0.08	1960

PLEASE NOTE

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.



2016 TASTING NOTES

Tasting notes by Adam Brett-Smith



MÂCON-VERZÉ

“The least expensive fine wine in the world” a phrase coined many years ago and which has now stuck... largely because it is difficult to disagree!

The 2016 comes from six parcels, Les Chênes, En Perret, Le Monté, Les Cassons, Escolles and Les Muses. It is a beautiful wine, white yellow in colour and with a perfume that combines a citrus, zesty mineral quality with an initially subdued creamy richness. The palate is seductive, lush but with a crisp acidity, nice weight and a delectably supple finish.

Corney & Barrow Score 17 to 18
Recommended drinking from 2018 - 2020

£240/case of 12 bottles, in bond UK
£270/case of 6 magnums, in bond UK

BOURGOGNE BLANC

A snip. A rose by any other name. A perfect wine to serve blind. All true, and the insider's choice for those who really know the Domaine's wines... Sourced from three tiny plots, Les Parties, Les Houlières and La Plante des Champs (see map) this is a “heart on sleeve” Bourgogne Blanc weirdly redolent of the 2015 but perhaps even more expressive. The nose is intense, with creamy white fruits, a touch of lemon zest, with a pretty minerality and a lovely flare of richness to the finish. Tasted blind you would be in Puligny (which of course you are) – Villages certainly, 1er Cru quite possibly. It's that good.

Corney & Barrow Score 17 to 18
Recommended drinking from 2018 - 2020

£210/case of 6 bottles, in bond UK
£240/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET

This wine is harvested from six tiny plots totalling just 4.6 hectares in size and planted between 1955 and 2003. Some very old vines here therefore which probably account for the very serious quality. The nose is more refined, mineral, less opulent than the Bourgogne Blanc – more Puligny I guess! The palate is subtly rich with racy, elegant, very pure flavours, fine acidity and insinuating length.

Corney & Barrow Score 17.5
Recommended drinking from 2018 - 2022

£365/case of 6 bottles, in bond UK
£395/case of 3 magnums, in bond UK

MEURSAULT 1ER CRU, SOUS LE DOS D'ÂNE

Earlier this year Brice de La Morandière hosted a wonderful party at the Domaine to celebrate 300 years of family involvement in Puligny. It was there, and perhaps for the last time, that we tasted 2002 Blagny Rouge 1er Cru Sous le Dos d'Âne the very last vintage made from the remaining Pinot Noir vines as this great vineyard was replanted to Chardonnay. The Blagny became a Meursault. The vines are now over twenty years old and what a Meursault it is...

Creamily rich on the nose with that characteristic broader, more lush perfume, the palate is nevertheless taut and very pure, rich for sure and fuller as one might expect but with a lovely lift to the finish that is sustained and concentrated.

Corney & Barrow Score 17
Recommended drinking from 2018 - 2022

£475/case of 6 bottles, in bond UK
£505/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU CLAVOILLON

This may be the introduction to the Domaine's Puligny 1ers Crus but it is emerging as the rich rather than the poor relation. There never really were any excuses to be made for this great vineyard – of which the Domaine owns 85% - merely a recognition that its heavier soil and very old vines (see table) gave a weighted presence to the wine, no more so than in 2016. Florid, peachy white fruit perfume, very open, very expressive, very Clavoillon! (It is worth saying now that most great vintages and all interesting ones show an early fidelity to the specificity of their vineyards and so it is with this Clavoillon). The polar opposite of neighbour Pucelles and with perhaps a little of the creaminess of Folatières just to the North West, the palate in 2016 is richly flavoured, with sweet fruits, an almost lush, medium concentration and fine length.

Corney & Barrow Score 17.5
Recommended drinking from 2018 - 2022

£515/case of 6 bottles, in bond UK
£545/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU FOLATIÈRES

A tiny vineyard plot of just 1.6 hectares with plantings back to 1962. This is always, I mean always the wine we love to show in the 1ers Crus, not because it is the best (it isn't) but because it is invariably the most "come hither" flaunting, peacock's tail Cru in any vintage. If you do not fall in love with Folatières then you have no heart or you have a heart of stone. It's on the sleeve in 2016 as it happens. It's a jewel of a wine, with a beautiful, lush, layered perfume of hazelnuts, biscuit and creamy golden fruit. The palate is more tense than the nose, is very pure, elegant, beautifully weighted with nice concentration, creamy again, but firm to the finish. Lovely wine.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2018 - 2022

£910/case of 6 bottles, in bond UK
£940/case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES COMBETTES

The smallest of the Domaine's 1er Cru vineyards with the oldest vines, the site (see map) says it all.

It is serenely some way apart from the other 1ers Crus, closest to Meursault in distance but to the Grands Crus in quality without really being in deference to either. Or at least that is how I see it and why I love this wine for its distant but warmly grand quality. It is beautiful in 2016 with that characteristic mineral fruit perfume, subtly rich. The palate however is heavy with fruit, but not remotely heavy to taste – which is something of a paradox – as the concentration has a sort of calm intensity, an elegant richness of flavour and a taut, beautifully refined finish. *Grand Vin*.

Corney & Barrow Score 18
Recommended drinking from 2019 - 2023

£960/case of 6 bottles, in bond UK
£990/case of 3 magnums, in bond UK

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.

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES

It is strange that a great 1er Cru that is located so close to the Grands Crus should be so different in style. Pucelles is indeed the apogee, the top wine of the 1ers Crus and the one with which the Domaine is perhaps most closely associated. It is quintessential Puligny, all about intensity, finesse, rapier-like tension and purity. And so unsurprisingly, it is this expression that emerges in this most expressive of vintages. The nose is highly strung, nervy with a piercing purity of bright, sharp, super ripe fruit. Fascinatingly the palate, if not lush, is actually quite rich, full flavoured, a mineral core underneath for sure but sweet and refined to the finish with that characteristic fan or flare of freshness at the very end. A very lovely Pucelles.

Corney & Barrow Score 18
Recommended drinking from 2019 - 2023

£1,025/case of 6 bottles, in bond UK
£1,055/case of 3 magnums, in bond UK
£765/case of 1 jeroboam, in bond UK

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU

Here, in one single parcel, are planted the oldest vines of the Domaine – 1958 and 1959 respectively and, at just 1.15 hectares, the second smallest plot... The age and therefore naturally very low yield, savaged further by the frosts of 27th April, give this wine a sublime authority. The polar opposite of Pucelles in style (and always tasted immediately after so the comparison is easy) the richness here is taken for granted both in the perfume on the nose which is sweet and pure and so lightly touched by oak, to the fuller, more supple-rich palate that manages to combine quite effortlessly the openness, even liquorousness of this vintage with the mineral tension and freshness that defines Bienvenues.

Corney & Barrow Score 18.5
Recommended drinking from 2020 - 2024

£955/case of 3 bottles, in bond UK
£655/case of 1 magnum, in bond UK
£1,355/case of 1 jeroboam, in bond UK

BÂTARD-MONTRACHET GRAND CRU

Last year I suggested that this wine would make a rather alarming mate for Richebourg... I should be so lucky but it was one of the many inconsequential thoughts that offer a break from the otherwise seamless concentration involved in tasting great wines. Except now I cannot get the pairing out of my mind! Whatever, Bâtard is a noble wine in 2016, with a creamy, biscuity rich perfume on the nose, golden and open, and a palate that is full of silken opulence and faty ripe fruit. It is dense but not heavy, powerful but not brutish. It is...Bâtard. And rather lovely.

Corney & Barrow Score 18
Recommended drinking from 2018 - 2024

£1,055/case of 3 bottles, in bond UK
£720/case of 1 magnum, in bond UK
£1,490/case of 1 jeroboam, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

Lying in slightly cooler air above Montrachet itself and where the soil is meaner, more austere, this beautiful plot of 1.79 hectares has vines dating back to 1955. It offers a majestic wine in 2016 and is, unusually perhaps in such youth, fabulously expressive. Golden yellow colour. The nose is exceptional, with almost pendulously ripe fruit, and a creamy, layered perfume of gold and white peaches. The palate is...insinuatingly ripe, with none of the overt quality of the nose. Instead the richness and concentration are held in glorious tension, almost suspended in the mouth before settling into a sustained, subtly powerful finish. A very fine wine.

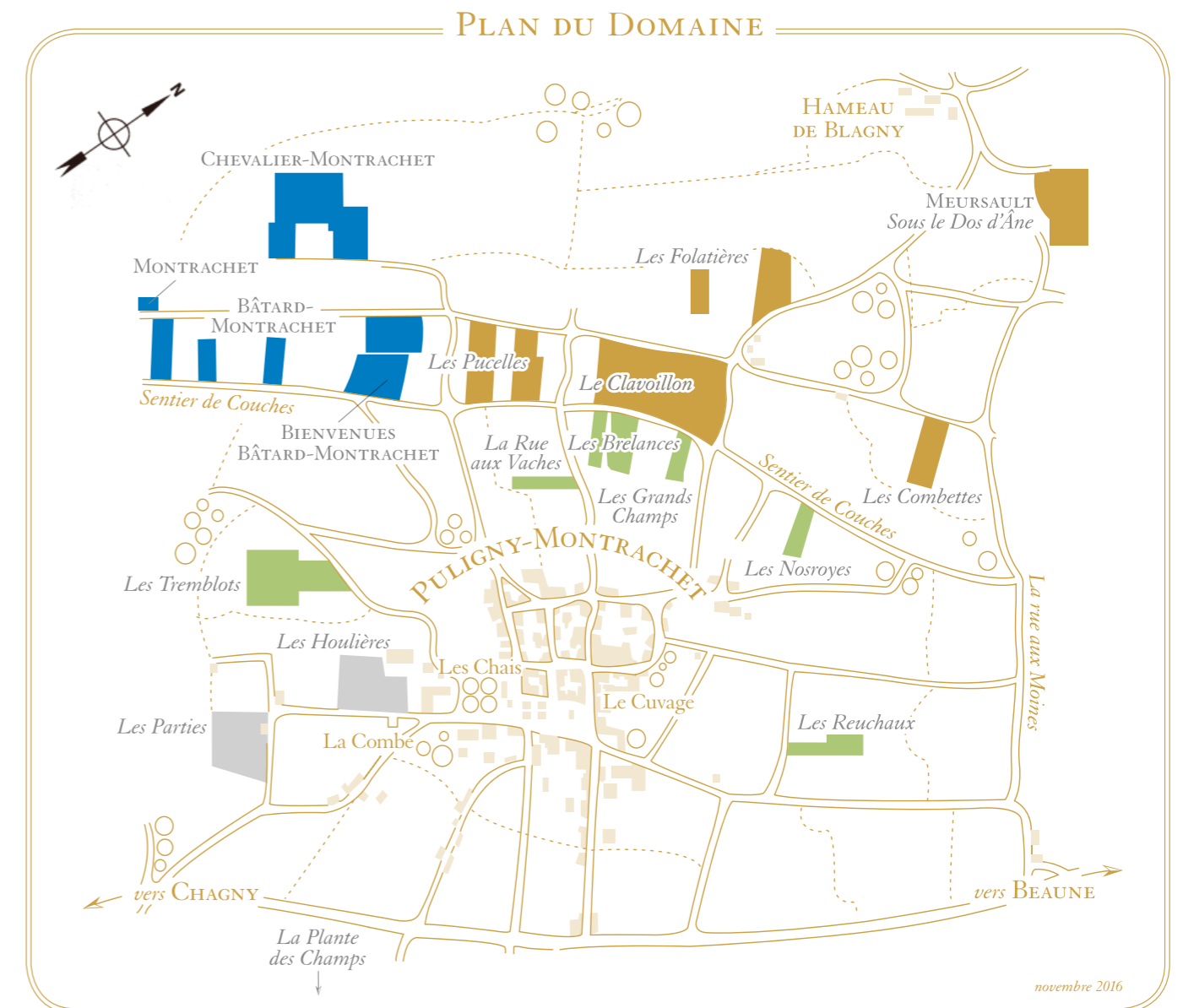
Corney & Barrow Score 18.5
Recommended drinking from 2020 - 2029

£1,265/case of 3 bottles, in bond UK
£860/case of 1 magnum, in bond UK
£1,770/case of 1 jeroboam, in bond UK

Adam

ADAM BRETT-SMITH,
December 2017

MAP OF DOMAINE LEFLAIVE VINEYARD HOLDINGS



GRANDS CRUS
4,8 HA

Montrachet
Chevalier-Montrachet
Bâtard-Montrachet
Bienvenues Bâtard-Montrachet

PREMIERS CRUS
10,8 HA

Puligny-Montrachet *Les Pucelles*
Puligny-Montrachet *Les Combettes*
Puligny-Montrachet *Les Folatières*
Puligny-Montrachet *Le Clavoillon*
Meursault *Sous le Dos d'Âne*

PULIGNY-MONTRACHET VILLAGE
4,6 HA

Les Tremblots
La Rue aux Vaches
Les Brelances
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC
4 HA

Les Parties
Les Houlières
La Plante des Champs

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.

REVISED DRINKING DATES	2001	2002	2003	2004	2005	2006	2007	2008*	2009*	2010*	2011*	2012	2013	2014	2015
Chevalier-Montrachet	2010	2010	2009	2012	2013	2012	2014	2017	2017	2018 - 2020	See below	See below	See below	See below	See below
Bâtard-Montrachet	2009	2010	2009	2012	2011	2012	2013	2016	2017	2018 - 2020	See below	See below	See below	See below	See below
Bienvenues-Bâtard-Montrachet	2009	2010	2009	2012	2012	2012	2013	2016	2017	2018 - 2020	See below	See below	See below	See below	See below
Pucelles	2009	2009	2009	2010	2011	2010	2012	2015	2016	2015 - 2020	See below	See below	See below	See below	See below
Folatières	2009	2009	2009	2010	2010	2010	2011	2015	2012-2016	2015-2018	2014-2018	See below	See below	See below	See below
Combettes	2009	2009	2009	2010	2010	2010	2012	2015	2015	See below	See below	See below	See below	See below	See below
Clavoillon	2008	2009	2007	2010	2009	2010	2011	2015	2015	2013-2018	2014-2017	See below	See below	See below	See below
Puligny-Montrachet	2007	2009	2006	2009	2009	2009	2010	2013	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	2013	See below	See below	See below	See below	See below	See below
Bourgogne Blanc	2007	2007	2006	2009	2008	2008	2010	2013	2011	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	2015
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	2019-2029
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	2017-2023
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	2019-2023
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	2018-2023
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	2017-2022
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+	2018-2023
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	2017-2022
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	2017-2022
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	2017-2022
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	2017-2021

* Too early for revision



TO ORDER

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These wines are released *en primeur*.

Delivery dates to be confirmed.

All prices are quoted in bond UK.

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