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CORNEY & BARROW LIMITED
LONDON



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HER THE PRINCE OF WALES
Sole Importers
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**CORNEY &
BARROW**

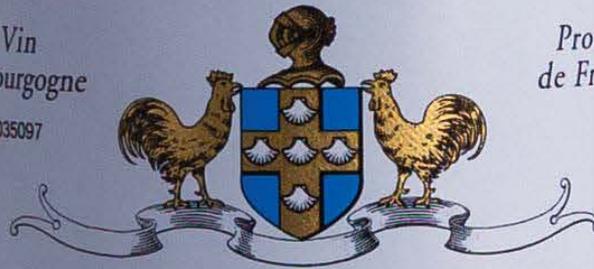
INDEPENDENT WINE MERCHANTS - 1780

CORNEY & BARROW SELECTION

Vin
de Bourgogne

N° 035097

Produit
de France



Mâcon-Verzé

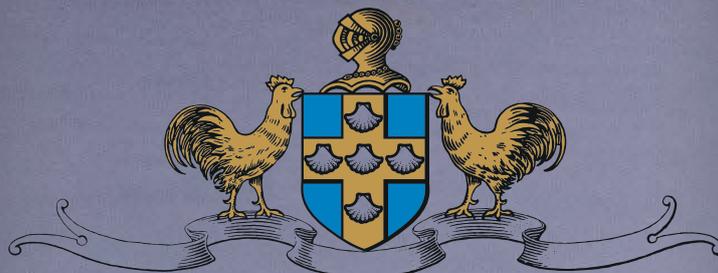
APPELLATION MÂCON-VERZÉ CONTRÔLÉE

750 ml

Élevé et mis en bouteilles par
DOMAINES LEFLAIVE
PULIGNY-MONTRACHET (CÔTE-D'OR)

13% vol

CONTAINS SULPHITES



LEFLAIVE, BEYOND PULIGNY

2018 VINTAGE, EN PRIMEUR

INTRODUCTION

We now have an impressive eight wines from the Leflaive stable which, falling outside the core domaine-owned holdings, we have christened 'Beyond Puligny'.

For over a decade now, these 'other' wines have established a reputation in their own right as a source of excellent value, made to the exacting standards of Domaine Leflaive, by the same winemaking team.

Domaines Leflaive (with an 's') is the domaine's operation in the Mâconnais. We have worked with the Mâcon-Verzé since the inaugural 2004 vintage. In the 2017 vintage, two single vineyard *cuvées* were isolated from plots which had previously gone into the overall blend. To this has been added Mâcon-Igé in the 2018 vintage, as well as Saint-Véran.

Since the 2012 vintage, the **Leflaive & Associés** project has fostered long-term partnerships between Domaine Leflaive and carefully chosen growers in the Côte de Beaune (Auxey-Duresses in particular) and the Côte Chalonnaise (Rully). The Leflaive & Associés cellars in Puligny-Montrachet are a stone's throw from those of the domaine wines.

Guy Seddon

GUY SEDDON
MARCH 2020



THE 2018 VINTAGE

“A pleasant surprise, for its abundant quantity as well as its exceptionally high quality.”

Brice de La Morandière

The winter of 2017-18 was moderately cold, with occasional sub-zero morning temperatures. Accompanied by high humidity, this regularly dusted the vines with what Brice calls “a beautiful white coating of snow”.

March was also cool, nature struggling to awaken. It finally jolted into consciousness in the warmth of early April.

The rains were plentiful in May and June, although a temporary respite allowed flowering to go through quickly and unscathed in early June. The water table was full at this point and the heat of the day did not allow any moisture to settle, protecting the nascent berries.

Late June onwards was hot: between the last week of June and the end of August, temperatures regularly exceeded 30°C, including in the Côte de Beaune. Harvest took place amid bright and relatively cool weather. Brice said that once the juice was in tank, the yields “surprised us, considering the scorching summer”.

One thing has become apparent since Brice de La Morandière took the reins: Domaine Leflaive is determined to keep innovating. Since the 2014 vintage – the first that Brice oversaw – Diam technical corks and eProvenance® technology have been used to safeguard the condition of the wine, for the wines in the present offer as well as the domaine-owned *cuvées*.

It is tempting to jump to conclusions about ‘warm’ vintages – the abundance of fruit hiding the *terroir* and so on – but nothing could be further from the case here. Alcohol levels are modest and acids are fresh and precise. A vintage which speaks to the heart and the head: so easy to love, but made with the utmost care and attention.

2018 TASTING NOTES

BOURGOGNE BLANC LEFLAIVE & ASSOCIÉS

This comes from five plots in Puligny-Montrachet, of 1.5 hectares in total. A taut nose of green apple, apricot and rich white pear fruit, with flashes of lemon zest. The palate is gratifyingly plump, quite plush, with grapefruit and pithy white peach. Brisk acidity and stony-mineral definition make for a reassuring counterpoint on the finish. This will hit the ground running – as is the intention! Excellent classical Bourgogne Blanc. 10% new oak.

Corney & Barrow Score 17
Recommended drinking from 2020 – 2023

£430/Case of 12 bottles, in bond UK
£460/Case of 6 magnums, in bond UK

AUXEY-DURESSES LEFLAIVE & ASSOCIÉS

Lying in the hills above Meursault, Auxey-Duresses is often, affectionately, known as “poor man’s Meursault”. There is nothing poor about this, which comes from a prime 1.28 hectare site. Flinty definition and fine cedar on the nose – and Adam enthused about its “scintillating white-gold fruit”...

The palate has a pleasing line of rocky minerality, with a zesty, almost sherbeted pliancy. Apple and pear fruit, taut and crunchy. Very sensitively made, the ripeness of the vintage making itself felt in a gratifying weight on the back-palate. 15% new oak.

Corney & Barrow Score 17+
Recommended drinking from 2020 – 2024

£385/Case of 12 bottles, in bond UK
£415/Case of 6 magnums, in bond UK

RULLY 1ER CRU LEFLAIVE & ASSOCIÉS

Rully, in the Côte Chalonnaise, is one of the most exciting areas in Burgundy, whose intricacies we are just beginning to get to know. This 1.6 hectare holding, spread over two *premiers crus* parcels, includes a core of venerable old vines planted in 1950. Struck-match minerality on the nose, leading into a joyously ripe palate of white peach, apricot and tangerine zest. Lots of grippy dry extract on the finish. A demonstrative wine, bright and charming, with sweet, cedary spice from the 20% new oak. This works really well.

Corney & Barrow Score 17.5
Recommended drinking from 2020 – 2024

£420/Case of 12 bottles, in bond UK
£450/Case of 6 magnums, in bond UK

MÂCON-IGÉ DOMAINES LEFLAIVE

The Domaines Leflaive wines are set out here from north to south, Igé being the most northerly holding. This is offered for the very first time. Lying to the north of Verzé, it is the polar opposite of Le Monté in taste and offers a delectable contrast between the nose and the palate. The nose is Folatières-like, with sexy, silken fruit. The palate is perhaps the driest of the four wines, elegantly concentrated, beautifully fresh and full with an insinuating and surprising length. Quite a debut.

Corney & Barrow Score 17 – 18
Recommended drinking from 2020 – 2023

£275/Case of 12 bottles, in bond UK
£305/Case of 6 magnums, in bond UK

MÂCON-VERZÉ DOMAINES LEFLAIVE

Last year we noted that this, 'the least expensive fine wine in the world' had gone plural with two tiny plots now being offered separately. This is helping to redefine both the specificity and quality of a massively underestimated part of Burgundy and also sadly means that an already small production of this 'village' wine now becomes even rarer despite the domaine's judicious purchase of another few hectares.

We will be doing a vertical tasting of each vintage going back to 2004 later next year to show just how good this wine is. Full yellow green colour. The nose is floral, with a zesty, lemony perfume and a latent buttery richness. The palate is delectably fresh, subtly rich, with clean, pure flavours and a supple, easy finish. A lovely Verzé.

Corney & Barrow Score 17
Recommended drinking from 2020 – 2022/23

£275/Case of 12 bottles, in bond UK
£305/Case of 6 magnums, in bond UK

MÂCON-VERZÉ LES CHÊNES DOMAINES LEFLAIVE

7 Just three hectares in size and lying about half a mile north-northwest of Le Monté, this has what I can only describe as a more Puligny (rather than Meursault-rich) quality and refinement. The nose is tightly perfumed, with shades of gold and white fruit, a drier more mineral palate than the Verzé but with a subtly rich concentration to the finish. Really stylish this wine.

Corney & Barrow Score 18
Recommended drinking from 2021 – 2023

£310/Case of 12 bottles, in bond UK
£340/Case of 6 magnums, in bond UK

MÂCON-VERZÉ LE MONTÉ DOMAINES LEFLAIVE

One hectare. The rarest of the single vineyards and the southernmost plot in Verzé. The nose is consequently weightier, with a floral rich perfume which reminded me (absurdly perhaps) of Puligny-Montrachet's Clavoillon. The palate is creamier than Les Chênes, with a sweet, supple half-richness but a balancing, light minerality to the finish.

Corney & Barrow Score 17 - 18
Recommended drinking from 2020 – 2023

£320/Case of 12 bottles, in bond UK
£350/Case of 6 magnums, in bond UK

SAINT-VÉРАН DOMAINES LEFLAIVE

The appellation of Saint-Véran lies in the southern Mâconnais, just north of Beaujolais. This comes from a 0.4 hectare parcel in the commune of Davayé, due west of the city of Mâcon. It has toasty *pâtisserie* notes and ripe yellow fruit on the nose. On the palate, the attack is tauter than the nose suggests, although the ripe fruit weight builds quickly. Really expressive, with peach, guava and grapefruit vying with a judicious lick of cedary oak, all sustained by fresh acidity. The most demonstrative of the line-up. 15% new oak.

Corney & Barrow Score 17
Recommended drinking from 2021 - 2024

£350/Case of 12 bottles, in bond UK
£380/Case of 6 magnums, in bond UK

Ordering

Whilst we do include an order form with this offer it is **strongly advised**, to avoid disappointment, that you **call** or **email** your order in. All contact details are at the end of the offer.



CONTACT US

LONDON

1 Thomas More Street
London
E1W 1YZ
T +44 (0)20 7265 2400
sales@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian, Scotland
EH37 5UB
T +44 (0)1875 321 921
edinburgh@corneyandbarrow.com

EAST ANGLIA

Belvoir House, High Street,
Newmarket, Suffolk
CB8 8DH
T +44 (0)1638 600 000
newmarket@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland
KA7 1HT
T +44 (0)1292 267 000
ayr@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables, Sedbury Hall,
Richmond, North Yorkshire
DL10 5LQ
T +44 (0)1748 828 640
sedburyorders@corneyandbarrow.com

SINGAPORE

16-07, Tong Eng Building,
101 Cecil Street, Singapore
069533
T +65 6221 8530
singapore@corneyandbarrow.com



FACEBOOK
@corneyandbarrow



TWITTER
@corneyandbarrow



INSTAGRAM
@corneyandbarrow

www.corneyandbarrow.com

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