



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



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

OLIVIER LEFLAIVE 2009 VINTAGE





Date for the Diary

Come and join us for an extremely informative and fun evening with the man himself, Olivier Leflaive – a tasting and dinner showcasing a selection of Olivier's white Burgundies.

Thursday 1st July

Venue: To be confirmed (central London)

Ticket Price: £125

To buy tickets please call Anna Bell on 020 7265 2522
or email events@corneyandbarrow.com

Olivier in his trademark chapeau

Introduction

The quality, depth and breadth of Olivier Leflaive's range of white wines is surely without parallel in Burgundy, the fruit of long-term partnerships with an impressive number of small growers across the region. This is an extraordinary operation, but then one senses Olivier was never one to run things by the book. *Négociants*, yes, on paper, yet Olivier Leflaive's core philosophy and approach is that of a vineyard owner (indeed Olivier owns his own vineyards too), the process managed meticulously by winemaker Franck Grux. Franck's team works collaboratively with growers throughout the entire cycle of the vine, advising on all elements of the grape-growing process from pruning to picking, carried out in all cases by hand, at Franck's insistence. Franck's objective is to maximize richness while retaining *fraîcheur*, that all-important freshness, and the 2009 vintage plays to this. For quality, style and sheer drinkability, Olivier Leflaive's wines are hard to beat.

2009 Overview

2009 is a vintage of great quality. The wines offer a richness, depth of flavour and succulent texture unseen in recent vintages, while retaining the mineral freshness that gives Burgundy much of its charm. Many of these wines will drink beautifully in the immediate to mid-term, while some, particularly those from *premier cru* sites, will evolve with grace.



Rebecca Palmer
Associate Director & Buyer
April 2010



2009 Vintage Report

A vintage of great quality across all appellations

Franck Grux, winemaker, March 2010

Climatic conditions in 2009 were generally more clement than the two preceding vintages, but as ever the most successful growers will be those who anticipated and reacted appropriately to Mother Nature's whims. After a cool winter, early spring was mild and dry, leading to early budburst. A hailstorm on 17th April provided a natural crop-thinning process, reducing the potential harvest by 5-10%. Warm, even weather conditions meant an early flowering, therefore presaging an early harvest date. Summer brought its own challenges: June was fickle, testing growers with hot, dry conditions interspersed with violent storms, a particularly delightful combination that intensified the threat of oidium and mildew, a persistent headache for growers across the region. July was warm but also brought rain, providing a welcome top-up to water reserves, enough to last until harvest. Soaring August temperatures sent the grapes careering towards ripeness. Conscientious growers took the necessary steps to ensure that the grapes did not ripen too much. Harvest at Olivier Leflaive began early on 5th September, continuing until 22nd September. Vintage conditions were perfect, dry and warm with luminous blue skies.

Given these weather conditions, it is no surprise that 2009's wines will differ significantly from those of recent years. While 2006 is well-known for the richness of its white wines, 2007 was far more classic, elegant and fine-boned, indeed only now are the top wines showing their true colours. 2008 is similarly formed but a little less chiselled and more forward, in our experience. 2009 appears to have it all: a certain succulence and richness allied to freshness and verve – that vital backbone of *nervosité* – that winemaker Franck Grux, remembering the heatwave wines of 2003, was so driven to preserve in this warmer vintage.

Chablis

Expressive and mineral, Olivier Leflaive's Chablis 2009 are rich but not obtrusively so – Franck Grux (winemaker) likens them to 2005. While growers often struggle to achieve ripeness in Chablis' marginal grape-growing climate, 2009 promoted optimum ripening. As a result, Olivier's team took the decision to harvest early, specifically to preserve acidities.



Franck Grux and Olivier Leflaive

Chablis Les Deux Rives

Corney & Barrow score 17.5 to 18

White flower scent and cox apple are the hallmarks of this bright, approachable Chablis, made from some of the best vineyard sites on the river banks. Late summer saw Chablis bask in warm weather, accelerating the ripening process. Among the first growers to harvest, Olivier Leflaive picked in early September to preserve *le croquant* – the refreshing 'bite' of classic Chablis.

£95/case of 12, in bond UK

Recommended drinking from 2010–2014

Estimated arrival UK: October 2010

Chablis 1er Cru Fourchaume

Corney & Barrow score 18.5

Fourchaume is one of the best-known and most popular of the Chablis *premiers crus*, a warm, sunlit site giving wines of notable power and precision. Olivier Leflaive recently secured a highly sought-after long-term contract with a small grower, whose tiny, pebble-strewn vineyard adjoins *grand cru* Preuses. This is an intense Chablis *premier cru* with fresh, creamy, apple and pear flavours brought into focus by a stony, nervy backbone.

£155/case of 12, in bond UK

Recommended drinking from 2011–2014

Estimate arrival UK: November 2010

Chablis Grand Cru Vaudésir

Corney & Barrow score 18 plus

There are just 5 barrels of this wine, the fruit of a few rows of mature vines – some over 50 years old – within this aristocratic *grand cru* vineyard. Yields were minuscule in 2009, and the berries even smaller and more concentrated than usual. The result is a refined, deeply-flavoured Vaudésir, scented with jasmine and rich in baked pears and sweet spice. Layers of buttercream surround a deceptively powerful, mineral core.

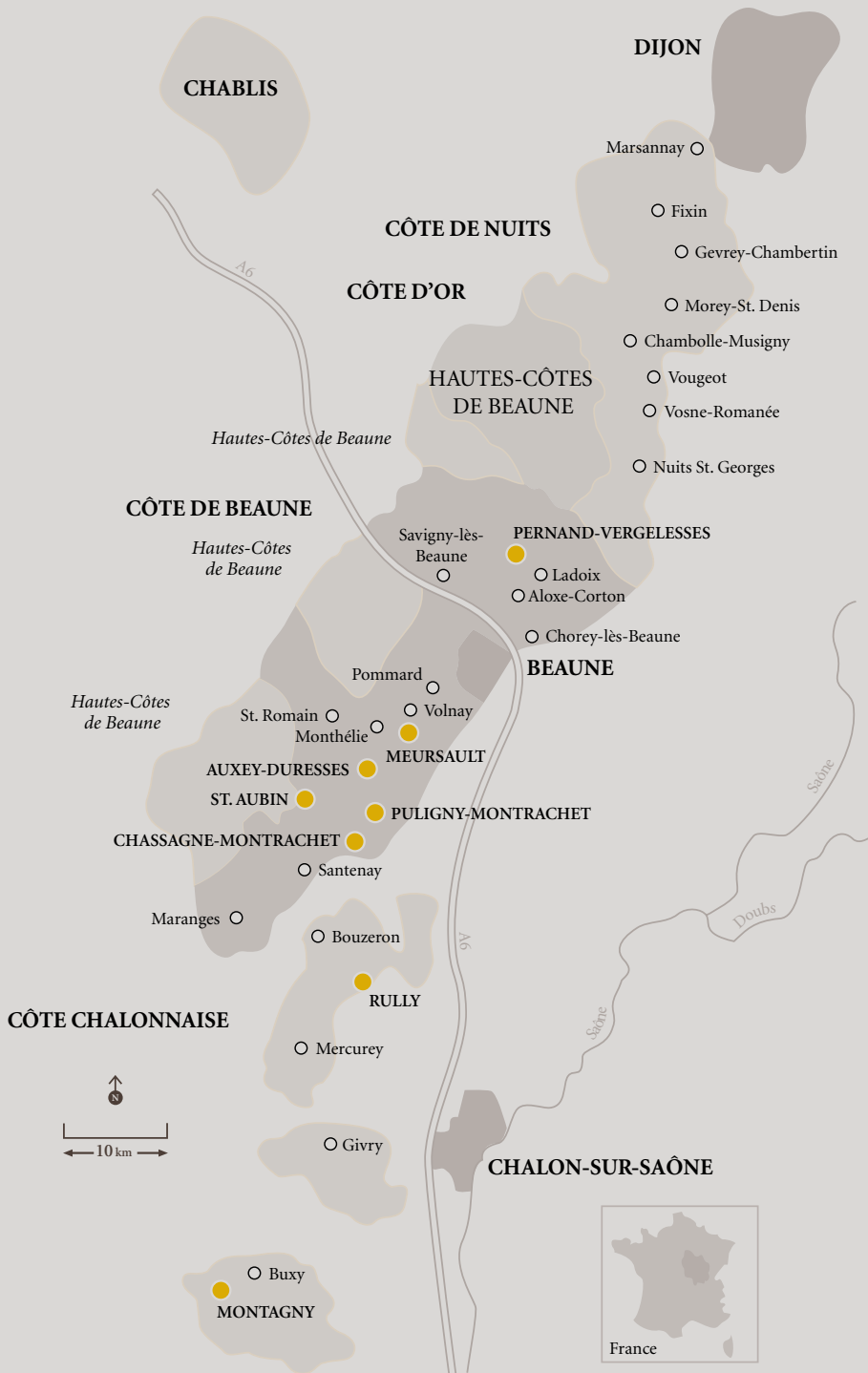
£290/case of 12, in bond UK

Recommended drinking from 2011–2014

Estimated arrival UK: November 2010

To order, please use the form provided or call 020 7265 2430 (London) or 01875 321 921 (Edinburgh)

Burgundy



Côte de Beaune

This famous escarpment yields some of the world's most celebrated white wines. Olivier Leflaive's range of wines is remarkable, encompassing virtually all appellations and many prestigious sites within them. This is in part testament to the many long-term relationships Olivier Leflaive has forged over the years with small growers (some of whom own only a few *ares*; one hectare is 100 *ares*). Olivier also owns several vineyards, a growing portfolio with many jewels.

Mother Nature was relatively benevolent in 2009. The crop ripened beautifully and evenly, though harvest dates were critical to achieving freshness, the key to finesse. These are generous, sensual wines with fine bone structure – an enticing mix.

Bourgogne Blanc Les Sétilles

Corney & Barrow score 18 plus

Olivier's Sétilles is the ultimate Bourgogne Blanc, from hand-harvested vineyards in Puligny-Montrachet and Meursault. Remarkably consistent year on year, Sétilles' classic apple and pear flavours, light mineral core and subtle creaminess never fail to delight. Winemaker Franck Grux is particularly pleased by Sétilles 2009, boosted by the acquisition of a number of mature vineyard parcels in both villages.

£82/case of 12, in bond UK

£94/case of 6 magnums, in bond UK

Also available for barrel purchase. See insert.

Recommended drinking from 2010–2012

Estimated arrival UK: October 2010

Pernand-Vergelesses



Corney & Barrow score 18.5 to 19

Invigorating and laser fine, Olivier's Pernand-Vergelesses shows astonishing clarity of cut, thanks in part to vineyards situated in the highest, coolest part of the village. The 2009 is a riot of white flowers and fresh hazelnuts, its light, creamy texture offset by an electric tang at the core. If this is 'poor man's Corton' then I'll carry on working in the wine trade – there are some consolations!

£130/case of 12, in bond UK

Recommended drinking from 2010–2013

Estimated arrival UK: October 2010

Auxey-Duresses La Macabré

Corney & Barrow score 18 plus

The Macabré vineyard sits cheek by jowl with Meursault and you will find more than a touch of the latter's pedigree in this subtle, creamy wine. Surprisingly refreshing on the palate with gentle comice pear fruit and light vanilla cream layers, this Auxey punches above its weight. Textbook white Burgundy.

£120/case of 12, in bond UK

Recommended drinking from 2011–2014

Estimated arrival UK: October 2010



C&B Recommended Seal:
wines offering outstanding value

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

Côte de Beaune (cont.)

Saint-Aubin 1er Cru En Remilly

Corney & Barrow score 18.5

We can never get hold of enough of this lovely wine. Situated at the top of the slope, the En Remilly vineyard benefited from the warmer conditions in this vintage, bringing added richness and concentration to the wine. En Remilly is poised and supple, with flavours and textures of ripe pear, fresh macadamia nuts and the lightest buttercream. Feminine and delicate, with an impressive mineral core.

£155/case of 12, in bond UK

£167/case of 6 magnums UK

Recommended drinking from 2010–2013

Estimated arrival UK: December 2010

Saint-Aubin 1er Cru Dents de Chien

Corney & Barrow score 18.5

If En Remilly is the ballerina, Dents de Chien is the long-distance runner with considerable staying-power and focus. A richer expression of Saint-Aubin, with a dark minerality and force, Dents de Chien is the *terroir* wine of this appellation and Olivier Leflaive's personal favourite. Available in even smaller quantities than En Remilly, French inheritance laws threaten to further decimate volumes available, so catch it while you can!

£160/case of 12, in bond UK

£172/case of 6 magnums, in bond UK

Recommended drinking from 2011–2013

Estimated arrival UK: December 2010

Meursault Clos du Cromin

Corney & Barrow score 18

This small Meursault vineyard lies a stone's throw from Puligny-Montrachet. Its stony, calcareous soils bring a touch of that fine Puligny bone structure to Clos du Cromin, giving a more defined and racy rendition of this famous appellation.

£190/case of 12, in bond UK.

£202/case of 6 magnums, in bond UK.

Also available for barrel purchase. See insert.

Recommended drinking from 2011–2015

Estimated arrival UK: April 2011

Puligny-Montrachet Les Meix



Corney & Barrow score 18.5 to 19

Les Meix is outstanding in 2009. Similar in structure and flavour profile to the Pernand-Vergelesses, Les Meix might be considered the older, more polished sibling. Richer and more concentrated than 2008 or 2007 yet just as vinous, the wine is intensely mineral and refreshing, with the classic palate tension of the appellation.

£215/case of 12, in bond UK

£227/case of 6 magnums, in bond UK.

Also available for barrel purchase. See insert.

Recommended drinking from 2011–2015

Estimated arrival UK: April 2011



C&B Recommended Seal:
wines offering outstanding value

Chassagne-Montrachet Les Blanchots

Corney & Barrow score 18.5

This vineyard, rich in chalk, typically gives elegant, linear wines with notable minerality. 2009's favourable ripening conditions have brought welcome additional flesh, succulence and complexity, while the familiar firm backbone beloved by purists sings loud and clear. Impressive depth and length.

£225/case of 12, in bond UK

£237/case of 6 magnums, in bond UK

Recommended drinking from 2011–2015

Estimated arrival UK: April 2011

Chassagne-Montrachet 1er Cru Abbaye de Morgeot

Corney & Barrow score 19

Creamy, mineral, languorous, contemplative... one of my top two of this vintage. Harmonious, multi-layered, simultaneously light and dark, soft-textured and austere, subtle and powerful by turns, this wine is incredibly complex and hits every sweet spot going.

£315/case of 12, in bond UK

£327/case of 6 magnums, in bond UK

Estimated arrival UK: May 2011

Recommended drinking from 2012–2016



Harvest 2009 at Olivier Leflaive

Meursault 1er Cru Poruzots

Corney & Barrow score 18.5

A voluptuous wine but with proper tone – richness does not preclude freshness and you will find both here. A sophisticated Meursault, generous and elegant, and one of the stars of Olivier's range. Small quantities available only.

£335/case of 12, in bond UK

£347/case of 6 magnums, in bond UK

Recommended drinking from 2012–2015

Estimated arrival UK: May 2011

Puligny-Montrachet 1er Cru Les Referts

Corney & Barrow score 18.5

A sun-trap at the foot of the slope, Les Referts was one of the earliest vineyard plots to be harvested, with the aim of preserving acidity levels. Typically one of Leflaive's richest, most concentrated wines, the 2009 walks the classic tight-rope of succulence and minerality. Elegant with great depth of flavour.

£335/case of 12, in bond UK

£347/case of 6 magnums, in bond UK

Recommended drinking from 2012–2016

Estimated arrival UK: May 2011



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Côte Chalonnaise

Thanks to its more southerly location, the Côte Chalonnaise tends to enjoy slightly warmer conditions than the Côte de Beaune, giving typically richer wines. In 2009, even the cooler sites ripened to absolute perfection, giving wines of impressive depth, texture and complexity. As ever, these wines represent some of the best value of all white Burgundies.

Rully La Chatalienne

Corney & Barrow score 18.5

The *lieu-dit* La Chatalienne, sitting at the top of the slope, benefited immensely from 2009's warm conditions. The grapes were picked quite late but in beautiful condition, at the end of September. The resulting wine is riper and more concentrated than the previous two vintages, offering approachable apple and pear fruit with a silky texture and lovely bright acidity to balance.

£90/case of 12, in bond UK

Recommended drinking from 2010–2012
Estimated arrival UK: November 2010

Rully 1er Cru Rabourcé

Corney & Barrow score 18.5 to 19

One of the stars of the vintage, Rabourcé 2009 will be absolutely delicious: ripe yet refreshing, silky-textured and deeply mineral, this wine has succulent mid-palate fruit and a finish that goes on and on! Complex and thirst-quenching at the same time, a classic!

£115/case of 12, in bond UK.

£127/case of 6 magnums, in bond UK.

Recommended drinking from 2010–2013
Estimated arrival UK: November 2010



Olivier Leflaive and the management team (from left to right: Franck Grux, Olivier Leflaive, Patrick Leflaive, Sophie Raynaud and Jean Soubeyrand)

Montagny 1er Cru Bonneveaux

Corney & Barrow score 18

Corney & Barrow is the sole customer worldwide of this *premier cru* Bonneveaux, one of the best vineyard sites in Montagny. Olivier Leflaive made sure to pick early here, in order to preserve acidities in a ripe vintage. Pure, layered, fine, mineral, this wine has the gentle, creamy ripeness typical of the best Montagny, but offers the additional class of a *premier cru*.

£110/case of 12, in bond UK

£122/case of 6 magnums.

Also available for barrel purchase. See insert.

Recommended drinking from 2011–2013
Estimated arrival UK: November 2010



C&B Recommended Seal:
wines offering outstanding value



Olivier Leflaive

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