



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2020 VINTAGE





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We are delighted to present the 2020 vintage from Domaine Leflaive. Representing this legendary address in Puligny-Montrachet has been a source of pride for Armit Wines for over two decades and offering these iconic wines is the highlight of our Burgundy campaign.

“The success of any vintage is first and foremost one in which vines are skilfully taken care of during the entire growing season.”

This philosophy belongs to one of the most prominent women in wine-making history, the late Anne-Claude Leflaive. She was a maverick, responsible in 1990 for the implementation of organic and biodynamic practises at a time when the heavy use of pesticide was the norm across the region. “La Biodynamie” yielded some impressive results: the wines had never been so fine.

Brice, Anne-Claude’s nephew, now works side by side with the current regisseur Pierre Vincent. The duo have built on the estate’s heritage by introducing important innovations in the cellar. From 2016, wines are subjected to less racking and pumping over, whilst bottling is handled with even greater care: DIAM corks are now used to seal the bottles, a further testimony to the meticulous approach of the domaine and their quest to preserve the arresting beauty of their wines.

Never has there been a better time to discover the superb value village wines from Leflaive’s exciting projects in lesser-known appellations, vinified in the Leflaive cellars in Puligny: the Rully 1er Cru, Auxey-Duresses, Pouilly-Fuissé and Mâcon-Solotr . In these increasingly warm, solar vintages, such as 2020, these previously off-the-radar appellations are yielding delicious, everyday drinking wines of great finesse – and at very reasonable prices – and they will be a joy to open whilst the more illustrious wines mature in the cellar.

Please note that the Leflaive 1er and Grand Crus from Puligny are sold by allocation only and we kindly request balanced orders. We will prioritise customers who buy broadly across the range.





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AUX NON BREDOCT
ABSOLUMENT
LE RESPECT
MA MANIÈRE D'ÊTRE

ANNE-CLAUDE



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The early vintages followed one another with metronomic regularity and yet the 2020 vintage will have surprised us both by its quality and by its generosity.

Autumn and winter were mild and rainy. The water tables, a little low last year, are recovering quickly.

Spring started early with sunny weather in March and April. The wind was constant and quite strong which is quite rare in this season. The two-month sanitary confinement between March and May in no way affected the work in the vineyard. All of the Domaine's vigneronns finished pruning, preparing the soil, attaching cane, de-budding, on time and to the rhythm of nature.

Flowering took place in very good conditions around May 20-25, which prepared us for an early vintage. The weather conditions, hot and dry, were perfect and we expected a generous harvest. June turned out to be rainy and cool, which once again filled the soil with water.

The summer turned out to be very hot and very dry with a heat wave between August 8 and 15. If the heat peak is higher than that of 2019, we still exceed 36 ° -37 ° for a whole week. As the harvest date approached, we even had to speed it up.

VINTAGE REPORT

We were waiting for the saving rain of the first part of August. It will end up falling modestly on August 17, then more generously on August 22, at the start of the harvest.

We started them in Puligny from August 20. The grapes were in superb condition, with lots of juice and lovely fruity aromas. In view of the summer heat, we are very pleasantly surprised.



WINES

Mâcon-Solutré 2020

£145 per 6x75cl IB

On largely clay soil, rich and alkaline and from the appellation of Solutré-Pouilly, this has unsurprisingly the fullest flavours of the Mâcon wines. Gorgeous, biscuity, rich nose of golden white fruit, but with a wonderful, almost haunting elegance. The palate is dry by contrast, savoury with fine concentration, that heart on sleeve quality for sure but with finesse and purity to the finish. Lovely wine. Drink 2022-2025

Auxey-Duresses 2020

£210 per 6x75cl IB

I think that our changing weather patterns will see a lot of these so-called lesser appellations beckoning smart money. Auxey Duresses will be there. Lying between Meursault and the beautiful village of Saint Romain and high on the slopes, this always harvests later. Full-yellow gold colour. Delectable toasty fruited nose. The palate is ripe and supple with a biscuity richness and that quintessential lifted Leflaive quality on the long finish. Drink 2022-2025

Pouilly-Fuissé 2020

£235 per 6x75cl IB

The nose is open with a delicate toasted aromas, a very well-seasoned oak character and some floral notes. The palate is fresh and mineral. There is a rich texture balanced by a superbe density and tension, the length is superbe. Drink 2022-2025

Rully 1er Cru Blanc 2020

£205 per 6x75cl IB

The nose at that point is quite shy and closed, with some mineral notes and some orchard fruit characters. The palate is velvety, with a buttery density. The richness of the texture is signing the wine, which is balanced with a precise salinity. A notable length is enhanced by the toasted hazelnuts tones of the oak. A very gastronomic wine. Drink 2022-2025





Bourgogne Blanc 2020

£325 per 6x75cl IB

£135 per 1x150cl IB

From 3 tiny plots in and around Puligny – Les Parties, Les Houillères, La Plantes des Champs. A terrific deal, this wine settled on you like a veil with an elusive, ethereal, cream, pure, lithe fruited perfume. The palate floats in silken, delectably ripe fruit flavours both rich and light. So Puligny; so good. Drink 2023 – 2025

Puligny-Montrachet 2020

£575 per 6x75cl IB

£220 per 1x150cl IB

Possibly the best Puligny village tasted at the Domaine to date and drawn as always from seven tiny plots (Les Tremblots, Les Brelances, Les Nosroyes, La Rue aux Vaches, Les Grands Champs, Les Reuchaux and Les Houillères) the oldest of which, Les Tremblots, dates back to 1955. Even the youngest, Les Brelances is almost 20 years old.... Green gold colour. The sweet, creamy perfume floats over rather than assaults the nose. The palate is both silken and dry with a delectable weight of pure ripe fruit and, most lovely of all, a startling burst of freshness to the finish. A delight. Drink 2023 – 2025

Puligny-Montrachet 1er Cru Le Clavoillon 2020

£425 per 3x75cl IB

£980 per 3x150cl IB

Just under 5 hectares in size but 15% of the total vineyard area – which gives you some idea of the scale – this matches the superlative 2018 (and 2019 for that matter) in quality but with that “lifted” hallmark of these 2020s. Green-gold in colour. Again, creamily white fruited in perfume, this has in addition a zesty and high-toned ripeness on the nose, matched by a palate that dances quite beautifully between richness, weight with and a gorgeous, historically mythical elegance. Lovely wine. Drink 2023-2026

Puligny-Montrachet 1er Cru Les Folatières 2020

£690 per 3x75cl IB

With a very high average age of vines (the oldest plots from 1962, the youngest from 1999), this delectable vineyard is renowned for its extrovert flair and flamboyance. Even in extreme youth it wears its heart on its sleeve. In 2020, however, it offers a tension with its flamboyance, a silken, lithe ripeness on its nose and a lush golden, rather than white richness on the palate. The beauty is in the balance, taut, dry with a mineral thread to its undoubted sensuality and length. Drink 2023-2027



Puligny-Montrachet 1er Cru Les Combettes 2020

£825 per 3x75cl IB

Planted in 1963 and 1972, this glorious, somewhat enigmatic vineyard – in style and location has the oldest average age of vines of all the 1er Crus and year after years ekes out a tiny and decreasing quantity of superb wine. Once again it matches the 2018 and 2019, once again it leans in style towards the Grands Crus or perhaps just remains true to its own, slightly aloof beauty. Here the nose is restrained, subtly rich, layered and with an almost atmospheric minerality but with a power of perfume that continues even as you run out of breath. The palate is also subtly rich, with a dry, firm structure, super refined fruit and an insinuating flare of intensity on the finish. Beautiful wine.

Drink 2023-2027

Puligny-Montrachet 1er Cru Les Pucelles 2020

£965 per 3x75cl IB

£1950 per 3x150cl IB

“Heart but no sleeve” might best describe the beat of this supreme 1er Cru, perhaps more associated with this Domaine than any other. Or, if one continued with the fanciful, this is rapier rather than broadsword. And yet the warmth of this vintage has touched Pucelles with a little bit of gold, of lushness on the nose to go alongside the aching purity of its mineral, stony perfume. Even the palate is silken but with a dry, saline kick, clear and bright as day that takes the subdued power effortlessly to a long, clean finish. Drink 2024-2028

Bienvenues-Bâtard-Montrachet Grand Cru 2020

£1850 per 3x75cl IB

If the oldest vines in this beautiful vineyard are not quite as old as Chevalier's (1958 plays 1955) then the youngest, 1959, gives Bienvenues an average age that is unsurpassed in the Grands Crus. Here is a more muted wine after the comparative show of the 1ers Crus with a sort of yearning, impossibly elegant perfume of delicately ripe, old vine fruit. How the palate manages to combine richness and lush density with an ethereal weightlessness is quite beyond me. The structure grips beautifully, the power is well defined, the flavours broad but taut and the length quite lovely. Really rather magnificent. Drink 2024-2028

Bâtard-Montrachet Grand Cru 2020

£1990 per 3x75cl IB

The Domaine's Bâtard-Montrachet with (slightly) younger vines offers another bullseye in 2020 with its fuller, yellow gold colour and characteristic creamy, lush, profoundly ripe richness on the nose that plays 2020 to perfection. The palate is more controlled with a dry power, a restrained succulence, a lovely attack of acidity and that flare of concentration to the finish. Drink 2024-2028

Chevalier Montrachet Grand Cru 2020

£2475 per 3x75cl IB

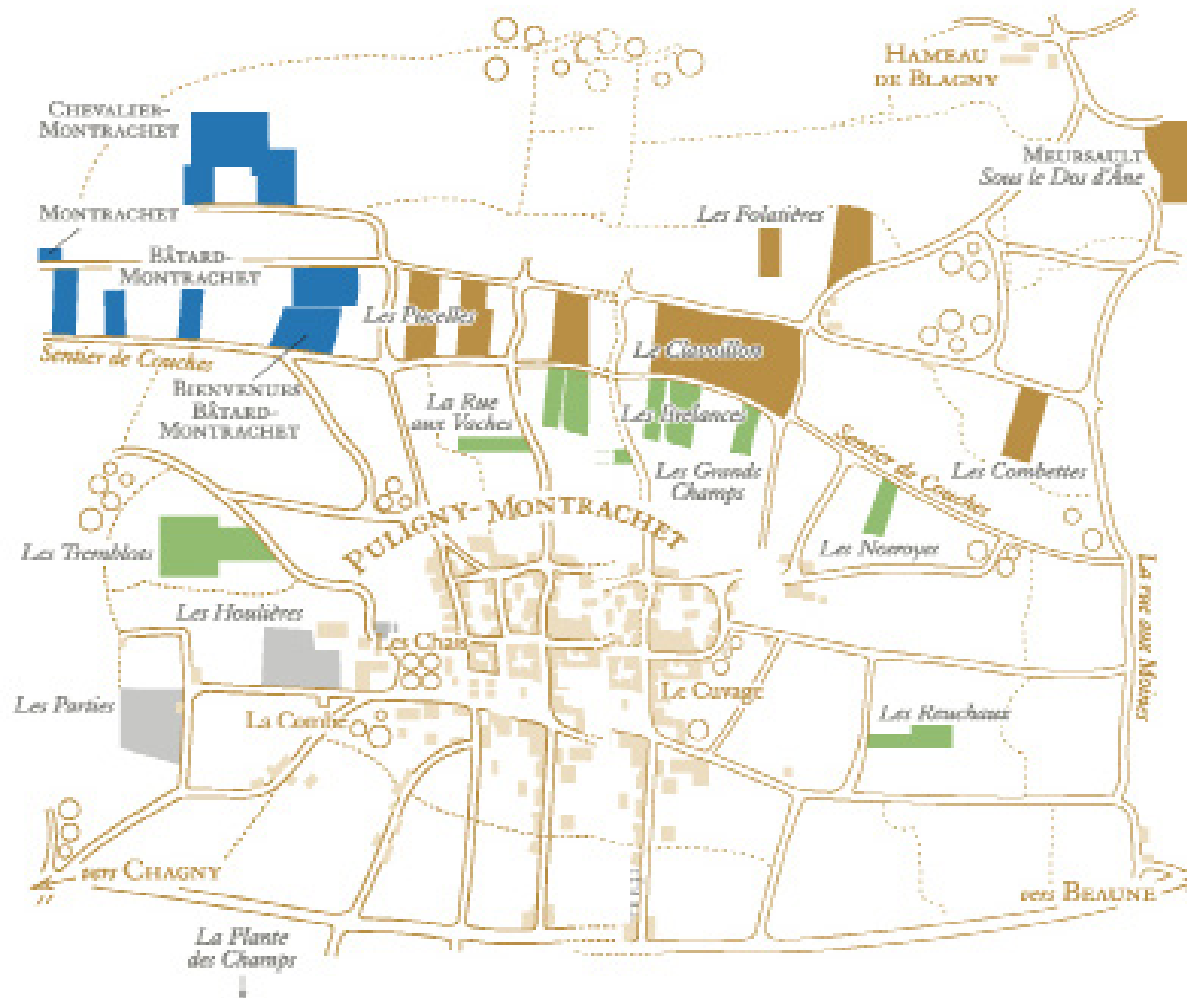
“On est amoureux de ce millésime!” So said the Domaine's Regisseur, the brilliant Pierre Vincent. Gold-green colour, leaner than Bâtard. From a 1.79 hectare plot, lying just above le Montrachet on meaner, thinner soil. The nose is utterly lovely, nutty, tensely ripe, literally mouth-watering when you smell it. Once again, this great growth plays the vintage to perfection, with a grainy density, a restrained power to the natural richness and a magisterial length on the finish. One of the great Chevaliers. Drink 2024-2030





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To enquire about your allocation for the 2020 vintage from Domaine Leflaive, please get in contact with clients@armitwines.co.uk at your earliest convenience.

