



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2019 VINTAGE





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We are delighted to present the 2019 vintage from Domaine Leflaive, a striking year characterised by generosity, tension and finesse. 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: Rully 1er Cru, Auxey-Duresses, Pouilly-Fuissé and Mâcon-Solotr . In these increasingly warm, solar vintages, such as 2019, these previously off-the-radar appellations are yielding delicious, everyday drinking wines of great finesse – and at very reasonable prices. However, once the wines arrive in the UK, prices will increase, so we strongly recommend securing them at their special En Primeur prices and whilst available.



“Fortunately, some vintages, difficult in the vineyard and requiring all the talent of the vigneron, reveal themselves as promising vintages once in the cellar. The 2019 vintage is one of those. Pierre and I are very pleased with the quality of 2019, the wines are delicious, well balanced between an elegant minerality and a certain generosity on the palate.”

Brice de la Morandière, November 2020



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VINTAGE REPORT

After a particularly short winter, the months of February and March were almost spring-like, dry, with even a heat record for the season on 27th February. The vines took their cue from nature, woke up early and started growing. However, the weather returned to more seasonal cold days from 5th April with a morning frost followed by four other episodes lasting until 7th May.

The summer of 2019 was one of the hottest to date with two heat waves: one at the end of June and the other at the end of July. It exceeded 40°C in some places and signs of burning appeared on some bunches. Fortunately, the month of August was cooler with rain on the 10th and 12th August, allowing the vines some relief. The cool early September weather warmed up and the harvest began on 11th September.

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.



WINES

Bourgogne Blanc 2019

£270 per 6x75cl IB

£115 per 1x150cl IB

For those who are not label conscious this is the smart buy of the Domaine's wines. Drawn from three tiny plots totaling just 4.31 hectares: Les Parties, Les Houlières and la Plante des Champs. This is a beautifully accomplished wine in 2019, refined on the nose, confident, subtly creamy and with a touch of mineral zest. The palate is tautly structured, but quite forward, with full, lightly sweet white fruit flavours, nicely weighted and with real length on the finish. Super wine.

Puligny-Montrachet 2019

£475 per 6x75cl IB

£185 per 1x150cl IB

There is an intricacy to this wine that is quite special, drawn as it is from seven tiny parcels (Les Reuchaux, Les Grands Champs, La Rue aux Vaches, Les Houlières, Les Nosroyes, Les Brelances and Les Tremblots). The oldest vines are from les Tremblots (1955), the youngest (2003) from Les Brelances. Bringing these ingredients all together is very nicely done in 2019 with the wine offering an almost lemon-curd, Riesling-redolent perfume, open and expressive. The fruit is firm with a hint of sweetness, almost sexiness, with an effortless acidity and that characteristic Puligny insistence and lightness of touch on the finish. Too often overlooked for the more glamorous 1er Crus but even a casual glance at the ingredients will make you pause...

Puligny-Montrachet 1er Cru Le Clavoillon 2019

£335 per 3x75cl IB

£750 per 3x150cl IB

Black sheep to white swan...might best summarise the wonderful development in this vineyard, 85% of which is owned by the Domaine – all 4.79 hectares of it! Here is a lovely Clavoillon, white fruited of course but with a haunting perfume of biscuity rich ripeness. Simultaneously there is also a lovely tension and concentration to the wine, a mouth-watering elegance, density and length.

Puligny-Montrachet 1er Cru Les Folatières 2019

£585 per 3x75cl IB

The oldest vines in this sliver of a parcel date back to 1962, the youngest 1999, but this is the wine that we like to show at any age for its flamboyance, its peacock flair. The 2019 is another bullseye with an array of lush, sweet perfectly ripe fruit, finessed by a clean, racy, grainy tension on the palate and a full, fat concentration to the finish. A really lovely Folatières.



Puligny-Montrachet 1er Cru Les Combettes 2019

£710 per 3x75cl IB

Once again the replanting of this ancient vineyard has been put off, this time by the judicious use of fresh compost to the soil to help tease out the quite glorious but ludicrously low yielding fruit from this, the oldest of the 1er Cru vineyards (planted in 1963 and 1972). Think of this wine as a Grand Cru by any other name, gently aloof from the other 1er Crus both in location and in style. This is perfectly illustrated in 2019. The nose is reductive, compressed, elusive with a hint of “struck match”. The palate is initially subdued as well and then flares subtly with an almost unctuous elegant richness, a sort of calm concentration and an insinuating, lifted length. A lovely wine.

Puligny-Montrachet 1er Cru Les Pucelles 2019

£720 per 3x75cl IB

£1520 per 3x150cl IB

The 1er Cru that is synonymous with Domaine Leflaive, the epicenter of its style, the most delicate and yet perhaps the most profound of all the 1er Crus. In 2019 it is a racehorse, a thoroughbred but held under almost perfect control, nervy yet relaxed. The fruit on the nose is intensely and creamily perfumed, super ripe for sure but with a sense of grainy minerality. The palate is, uncharacteristically perhaps at this stage, gorgeously seductive but with a super refined richness and high tensile strength effortlessly suspended and of lovely length. Wonderful.

Bienvenues-Bâtard-Montrachet Grand Cru 2019

£1325 per 3x75cl IB

With a single parcel of 1.15 hectares and with the oldest vines of the Grand Crus (1958 and 1959) this is another world from the 1er Crus, reaching out towards Chassagne rather than its spiritual Puligny home. The nose is again compressed with flashes only of creamy, nougat, powdery fruit, purely perfumed, richly ripe but so refined. The fruit almost dances on the palate, with a silky, seductive, mouthwatering elegance and a layered, balanced length. Great.

Bâtard-Montrachet Grand Cru 2019

£1485 per 3x75cl IB

This is so much more of an open book when compared to Bienvenues, open but a very good read. The nose is brilliantly expressive with a refined, meaty power of perfume, fresh, creamy, pure. The palate is big, even burly, with a lush, honeyed concentration, lifted by a kick of intensity and persistence to the finish. Grand Vin.

Chevalier Montrachet Grand Cru 2019

£1875 per 3x75cl IB

As Pucelles is to the 1er Crus so Chevalier is to the Grand Crus, so very, very different from its supposed peers. Lying west-northwest of Bâtard, Chevalier is on meaner, more mineral soil which gives the wine a greater tension and austerity to its richness. The palate is tense as well but possesses – unusually at this early stage – a silken, even seductive sweetness alongside a more mineral concentration and then, right at the end, that telltale flare of tightly controlled acidity and supreme length. Beautiful wine.



Mâcon-Solotr  2019

 140 per 6x75cl IB

This delicious wine comes from 6 plots in Solotr -Pouilly. Creamy and indulgent, it shows enticing notes of ripe apple, pear, lemon peel, blanched almonds and beeswax. This new wine in the Leflaive family offers immediate drinking pleasure with its plush, creamy, forward fruit. Very seductive.

Auxey-Duresses 2019

 205 per 6x75cl IB

Situated between Meursault and Saint-Romain, the 2019 Auxey-Duresses is fresh, tense and precise, with enticing notes of lemon, lemon peel, almond and apple. This is one of the over-performing appellations in the solar 2019 vintage, retaining terrific tension due to its location.

Pouilly-Fuiss  2019

 205 per 6x75cl IB

From the M connais, Leflaive's Pouilly-Fuiss  is the perfect gastronomic wine. Generous in body and texture, the 2019 reveals notes of ripe lemon, beeswax and white flowers. It shows excellent length, precision and concentration of flavour. Our recommendation: leave this in the cellar for a couple of years as this will reward those with patience.

Rully 1er Cru Blanc 2019

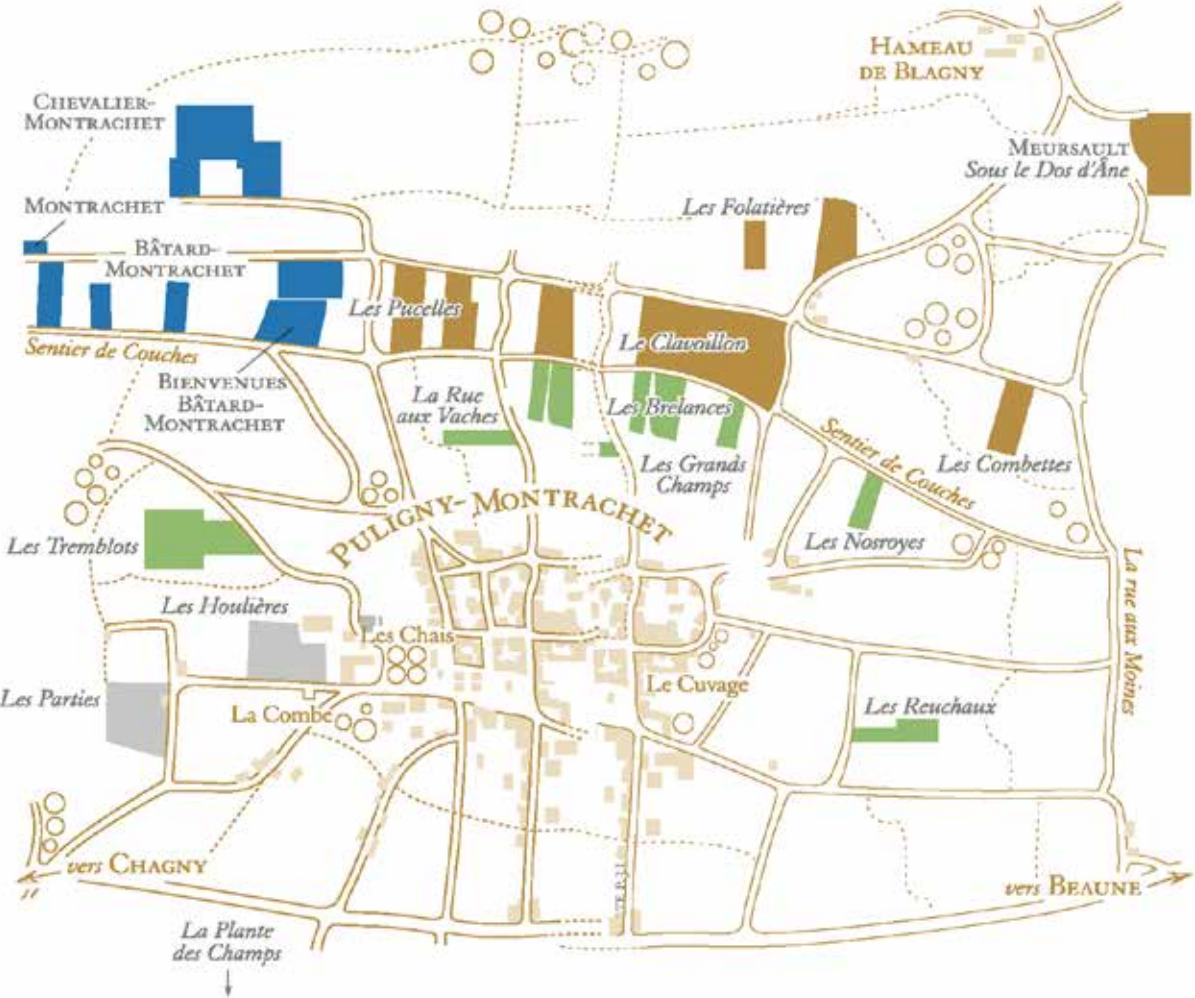
 205 per 6x75cl IB

Coming from a selection of the best 1er Crus of the appellation, the Rully chez Leflaive shows enticing notes of white peach, elderflower, acacia and honeysuckle. We rate this particular wine as one for those in the know – and something of a favourite amongst sommeliers.



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To enquire about your allocation for the 2019 vintage from Domaine Leflaive, please get in contact with clients@armitwines.co.uk at your earliest convenience.

