



Domaine Leflaive

2008 Vintage

The 2008 vintage across Burgundy offered challenges rarely seen by the vigneron, with cold, damp conditions recurring regularly throughout the growing season, resulting in double the rainfall of 2007. For bio-dynamic producers such as Domaine Leflaive the wet season, whilst challenging, was also proof of the efficacy of the system as the inherent health of the vines allowed them to better resist the rot and diseases than conventionally maintained vineyards. Nonetheless, many extra man-hours were passed in the vineyards, removing any damaged fruit, spraying and monitoring against further outbreaks and eliminating any rotten or unripe grapes just prior to harvest. As if the cold weather were not enough, Burgundy was also subject to some vicious hail attacks during 2008, however the Domaine's Puligny vineyards were thankfully left unscathed.

14th September marked the turning point in the so far desolate growing season - the sun came out and a northerly wind came in, drying the vineyards out and finally allowing the grapes to ripen without the continual presence of rot and disease. Harvesting took place in perfect conditions between 22nd and 29th September, and, following severe triage to eliminate all undesirable elements, produced wines with good levels of acidity and sugar. This severe selection has meant that production is down on the 2007 vintage. Across Burgundy in 2008 the malolactic fermentations have been incredibly long and drawn out with many wines still in the closing stages in October 2009 and the Domaine has been no exception, with wines continuing even now in December. The quality of the fruit, its concentration and the balance of the wines are however clearly visible even at this early stage. 2008 is a vintage for the medium term, which will drink after the 2007s but before the wines from 2006.

All prices on this offer are per case, in bond, London.

Nicola Arcedeckne-Butler MW
December 2009





Domaine Leflaive 2008 Vintage

		£ per case In bond London
Bourgogne Blanc 2008	per case of 12	£255
From Puligny-based vineyards, Leflaive's Bourgogne Blanc has impeccable breeding. Deepish gold, with light floral, citrus notes on the nose, leading to a racy, white fruit palate, with plumpness behind, tight but evocative. From 2011		
Puligny Montrachet 2008	per case of 12	£440
This was one of the slower malolactic fermentations, still marking the wine even in December. Pale green gold in colour, with a nose of honey and almonds touched by oak, subdued on the palate with still racy acidity, mineral and fine. From 2012		
Puligny Montrachet 1^{er} Cru le Clavoillon 2008	per case of 12	£610
Deeper green gold in colour, with a spiced, citrus nose with hints of white fruits behind. On the palate again firmly structured, with ripe, spiced minerality, going to a rich, long finish. From 2012		
Puligny Montrachet 1^{er} Cru les Folatières 2008	per case of 6	£495
Deeper gold with green glint, with a taut, mineral nose of flint with rich hazel notes behind. On the palate broader, more flamboyant, spiced and almost exotic, with fine, racy acidity to balance, going to a sustained finish. From 2013		
Puligny Montrachet 1^{er} Cru les Combettes 2008	per case of 6	£535
Another of the late malolactic fermentations. Gold with green glints with lovely restrained white stone fruits behind the malolactic notes on the nose, leading to a powerful yet elegant palate of concentrate white stone fruits, mineral with racy acidity behind, with excellent length. From 2012		
Puligny Montrachet 1^{er} Cru les Pucelles 2008	per case of 6	£550
Deep gold with a green glint, overtly creamy and mineral on the nose with rich, white stone fruits behind, leading to a refined, supple palate of with ripe fruits with citrus notes behind and fine, underlying acidity. Long and refined on the finish. From 2014		
Bienvenues Bâtard Montrachet 2008	per case of 6	£965
Deeper gold with green glint, with a richly spiced, almost oriental nose of honeyed white stone fruits, perfumed with hints of orange. Intense on the palate with classic mineral notes, again spiced white fruits and a firm acid backbone, flamboyant. Gorgeous. From 2015		
Bâtard Montrachet 2008	per case of 6	£1075
Again a late malolactic finisher. Bright gold in colour with an intense nose of plump fruits – greengages – flinty and mineral, leading to a densely layered palate of ripe white peaches with some distant spice behind. The trademark acidity lends this wonderful balance, with a long, persistent finish. From 2015		
Chevalier Montrachet 2008	per case of 6	£1325
Paler green-gold again, with a extraordinarily expressive nose of white flowers, mineral, plump yet restrained, going to a densely fruited palate of creamed lemons and a hint of crème pâtissier, mineral, intense, broad yet held in check with fine, taut acidity. Very elegant. From 2016		

Photograph courtesy of Domaine Leflaive – www.leflaive.fr



Order Form, Domaine Leflaive 2008

Wine	£ per case under bond	No. of cases Required	£ Total
Bourgogne Blanc 2008 (per case of 12)	£255		
Puligny Montrachet 2008 (per case of 12)	£440		
Puligny Montrachet 1 ^{er} Cru le Clavoillon 2008 (per case of 12)	£610		
Puligny Montrachet 1 ^{er} Cru les Folatières 2008 (per case of 6)	£495		
Puligny Montrachet 1 ^{er} Cru les Combettes 2008 (per case of 6)	£535		
Puligny Montrachet 1 ^{er} Cru les Pucelles 2008 (per case of 6)	£550		
Bienvenues Bâtard Montrachet 2008 (per case of 6)	£965		
Bâtard Montrachet 2008 (per case of 6)	£1075		
Chevalier Montrachet 2008 (per case of 6)	£1325		

Payment Details

I enclose a cheque for the amount of: £ _____ Made payable to Private Cellar Ltd.

Please charge my credit card number: _____
(Visa, MasterCard, Switch, Maestro)

Start date: _____ Expiry date: _____ Security No. _____

Issue Number: _____ Signature: _____

Delivery and Account Address Details

Name: _____

Address: _____

_____ Post Code: _____

Daytime Telephone Number: _____

These wines will be shipped in 2010 Please indicate what you would like us to do with your wines when they arrive:

Please Store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address*

* Please note that Duty and VAT are payable when your wines are released for delivery to your home address.