



PRIVATE CELLAR

Domaine Leflaive 2010



The 2010 vintage in the Côte de Beaune was one of the most unusual in many years, thanks principally to the challenging growing season. On paper, the vintage looks difficult and potentially mediocre at best, however the reality is something quite different right through the Burgundy region. Tasting at Domaine Leflaive in early December, we were struck by how the coincidence of strange meteorological phenomena worked together to produce some really quite magical wines of great minerality, wines which will keep longer than their 2009 counterparts and which clearly show the individuality of each vineyard's terroir. These wines will need at least five years to begin to open up and show their true potential.

In brief, then, some details about the challenging growing season, starting on 19th December 2009, during the vines' winter dormancy. Here, temperatures dropped from +8°C to -20°C during the course of the night, resulting in some vines literally exploding as the sap in the trunks expanded on freezing whilst other vines had their nascent buds destroyed in the wood, meaning there would be no 2010 for them. An early budburst in April, which was warm, was followed by mixed conditions in May and June, with a heatwave at the end of June just after flowering was complete. Flowering took place over a long period with strong winds causing difficulties in flower set, meaning many either failed to set or set but then failed to grow (millerandage). July started warm but then cooled down, leading to a grey, cool August with temperatures below the seasonal average, only perking up in early September with sun and wind drying out the vineyards, concentrating flavours and allowing the fruit to move towards maturity. The final coup de grace was dealt on 12th September with a massive electrical storm, centred over Santenay, causing a coup de tonnerre, literally a thunderclap, which, due to the electricity in the atmosphere, can cause nearly ripe Chardonnay grapes to 'turn' and go brown in a very short space of time, obliging the Domaines to harvest rapidly to avoid any drop in quality.

What struck us when tasting at both Domaine Leflaive and elsewhere on the Côte d'Or was the intense clarity of fruit due to the combination of small yields – reduced by the frost and difficult flowering – and the coup de tonnerre forcing early picking. The wines are delicious, with mouth-watering, primary fruit, with great depths of mineral flavours resulting from the vines concentrating their efforts on ripening fewer, smaller grapes. Reduced yields has, sadly, meant reduced availability so these wines are likely to sell out even more quickly than usual.

Nicola Arcedeckne-Butler MW
December 2011

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Puligny Montrachet	2010	Bottles	12 per case	£490
		Magnums	6 per case	£510

Pale gold with a nose of fresh white flowers, tight, smooth with some citrus notes behind. On the palate fresh white stone fruits with a distant grilled note behind, pretty with unobtrusive but present acidity going to a fresh, juicy finish which builds and builds. From 2015

Puligny Montrachet 1er Cru Clavoillon	2010	Bottles	12 per case	£667
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Bright yellow gold with rich, toasty white fruits on the nose underscored by a distant hazelnut note, leafy with a hint of dried apricots. On the palate sweet, ripe white stone fruits, waxy and honeyed with again this grilled note behind the muted acidity, citrusy and mineral going to a truly long finish. Lovely wine. From 2015

Puligny Montrachet 1er Cru les Folatières	2010	Bottles	6 per case	£555
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Bright gold with a yeasty, flor, nose and restrained white stone fruits, very tight, leading to a broader palate of hazelnut, grilled lemons and plump white fruits, deadly serious with not a trace of flamboyance, but then growing on the finish with long, rich grilled notes, sweet, tight, linear and hinting at a delicious future. From 2016

Puligny Montrachet 1er Cru les Pucelles	2010	Bottles	6 per case	£667
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Bright green gold in colour with a nose of plump, grilled white fruits, floral with a distant peachy note, grilled with a touch of hazelnut. Tight at first on the palate but broadening out, lemony, creamy but very definitely not unctuous, leafy, fresh, long and pure on the finish, not deviating from the straight and narrow. Wow! From 2017

Bienvenues Bâtard Montrachet Grand Cru	2010	Bottles	6 per case	£1,200
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Bright green gold but very pale compared to the other wines. Tight, leesy fruit on the nose, grilled with a hint of dried apricots and floral notes. Dense, ripe, broad white fruits on the palate, surprisingly open compared to the nose, rich and almost honeyed yet also tightly fruited with leafy notes behind, a lovely, mouth-watering paradox on the long, linear finish. From 2017

Bâtard Montrachet Grand Cru	2010	Bottles	6 per case	£1,345
		Magnums	3 per case	£1,355

Gold with a distant gleam of green, with a rich, more overt nose of grilled white fruits with white flowers behind, ripe and alluring. Dense, grilled white skinned fruits on the palate, open and ripe, almost verging on the tropical, balanced by deliciously zippy acidity, intense, long and ripe on the finish. A very serious wine. From 2017

Chevalier Montrachet Grand Cru	2010	Bottles	6 per case	£1,545
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Deeper gold with rich, honeyed white fruits on the nose, grilled and leafy too, very broad and appealing in its youth. White, floral fruits on the palate, not intense but with a subtle glint of power behind, creamed and mineral going to an incredibly long, rich, tight finish which lasts and lasts. From 2017





Our Contact Details

to place an order or for advice and assistance in choosing your wines

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For more information on our suppliers, visit the “Our Suppliers” section of our website at www.privatecellar.co.uk

Terms and Conditions for Ex-Cellar Purchases

Wines purchased “en primeur” i.e. prior to being bottled and shipped, will be delivered up to 18 months after release, depending on the region. The wines from this offer will be shipped before the end of 2012.

Prices for wines sold en primeur are quoted “in bond London”, exclusive of UK Duty and VAT but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles.

Cancellation of an order for en primeur wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 51 High Street, Wicken, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves Ltd account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Larger format bottling may be available for a supplement. If you would like your wine bottled in a format other than 75cl please request this at the time of order and we will enquire if this is possible with the domaine.

Orders for en primeur wines may be made by telephone, e-mail or post and confirmation of your order will be on the issue of our invoice.

E&OE



Order Form: Domaine Leflaive 2010

Wine	£ per case under bond	No. of cases required	£ Total
Total:			

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 No: _____ Signature: _____

DELIVERY AND ACCOUNT ADDRESS DETAILS

Name: _____

Address: _____

Post Code: _____

Daytime Telephone Number: _____

These wines will be shipped during the course of 2011. Please indicate what you would like us to do with your wines when shipped:

Please store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address*

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