





Domaine Leflaive 2007 Vintage

Described as an 'année curieuse' by Domaine Leflaive's Cellar Master Eric Remy, 2007 was the vintage which tested the stamina and nerve of Burgundian vinegrowers. After a harsh winter, Burgundy was rewarded with a gentle, even hot April, where temperatures were recorded up to 32°C. Bud break was early, producing tempting young shoots for a frost to nip, but no frost came, and the region began to breathe more easily. However, on 26th April there was a massive hail storm which struck particularly in the vineyards of St Aubin, Chevalier Montrachet, le Montrachet, and Bâtard Montrachet, significantly reducing the potential yield in some parcels, although fortunately many of the vines were able to compensate for the damage later, as it was so early in the growing season.

Between flowering and harvest time the weather was humid and relatively cool, with comparatively little rain recorded at Domaine Leflaive, and this continued into August when the vines began to struggle with the mediocre weather and leaves starting to turn autumnal already, thereby reducing the potential to mature the grapes. Thankfully, on 24th August a high pressure system moved over Burgundy, bringing clear, sunny days with a drying North wind to stimulate the grapes into concentrating the last of their sugars, which meant that harvest was able to start on 1st September, continuing until 7th September in perfect conditions.

This was what Domaine Leflaive and other top producers have called a 'millésime école', a textbook vintage, where the individual terroirs have been true to their unique characteristics, the Pulignys more restrained than the Meursault and the Grand Crus tighter and racier than the Premier Crus. The wines are all deceptively approachable now, but will evolve and improve over the medium to medium plus term, drinking before the 2006 and 2005 wines.

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

Nicola Arcedeckne-Butler MW
December 2008



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- Bourgogne Blanc 2007** per case of 12 **£220**
Pale gold, with a gorgeously floral nose of apricots, crème pâtissier and some new wood, unusually overt at this stage. Soft white fruits on the palate, ripe vanilla notes with fine racy but balanced acidity behind, going to a long, ripe finish. From 2010
- Puligny Montrachet 2007** per case of 12 **£385**
Deeper gold, with a tighter, less overt nose of white stoned fruits and a hint of vanilla. On the palate ripe floral fruit with hints of citrus, tight and grilled, with some lemony acidity behind, layered and mineral, going to a sustained finish. From 2011
- Meursault 1^{er} Cru sous le Dos d'Ane 2007** per case of 12 **£660**
Gold again, with a broad, plump, honeyed nose with hints of toasted hazelnuts and a trace of iodine. Lovely, racy entry to the palate with noticeable but balanced acidity behind the layered, creamy fruit, hints of crème brûlée and toasty grilled notes going to a long, fine finish. From 2013
- Puligny Montrachet 1^{er} Cru le Clavoillon 2007** per case of 12 **£550**
Paler gold than the Meursault, with a very restrained, tight nose with hints of citrus and some distant grilled, floral notes. Broader on the palate with again a floral hint, sweet, grilled white stone fruits with a fine, long finish which continues to evolve. From 2012
- Puligny Montrachet 1^{er} Cru les Folatières 2007** per case of 6 **£440**
Pale gold with a green glint, with an almost impenetrable nose of almond blossom, crème pâtissier, iodine. Gorgeously creamy on the palate, the complete opposite of the nose, broad, rich and toasty with firm but balanced acidity going to a long, very appealing finish. From 2012
- Puligny Montrachet 1^{er} Cru les Combettes 2007** per case of 6 **£475**
Pale with a green glint, with a tightly fruited nose of marzipan and white stoned fruits, pure and layered. Rich hazelnut fruit on the palate, grilled with honeyed notes, tight yet very expressive. Substantial acidity behind the fruit but beautifully balanced, going to a long, honeyed finish. From 2013
- Puligny Montrachet 1^{er} Cru les Pucelles 2007** per case of 6 **£525**
Deeper gold in colour with a tight, honeyed nose of white flowers, almonds with grilled notes and a trace of iodine. Broadly fruited on the palate, grilled, sweet and ripe, layered and edible with gorgeous balancing acidity, rich and almost sweet on the finish. Densely fruited but incredibly light. From 2013
- Bienvenues Bâtard Montrachet 2007** per case of 6 **£880**
Pale gold with green glints, with an inviting yet restrained nose of rich, grilled white stone fruits, honeyed and floral. Pure and freshly fruited on the palate, zesty and citrusy, with some honeyed, creamy, hazelnut notes behind. Lovely depth and length, incredibly light too. From 2014
- Bâtard Montrachet 2007** per case of 6 **£960**
Deeper gold in colour, tighter and more mineral on the nose with distant grilled, honeyed notes, hazelnut and white stone fruits – persistent and intense. Fresh and racy on entry with grilled white fruits behind, toasty with a hint of crème pâtissier, rich, pure, intensely fruited with acidity masked by the fruit, going to a long, evolving finish. From 2015
- Chevalier Montrachet 2007** per case of 6 **£1200**
Pale gold with a green glint behind, with a tight, restrained nose of grilled white stone fruits just noticeable. Broad, rich, grilled white fruits, hazelnut and crème pâtissier, intense, with lovely racy acidity going to an extended, persistent finish. Quite superlative. From 2015

Cover photograph courtesy of Domaine Leflaive – www.leflaive.fr

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Order Form: Domaine Leflaive 2007

Wine	£ per case under bond	No. of cases Required	£ Total
Bourgogne Blanc 2007 (per case of 12)	220		
Puligny Montrachet 2007 (per case of 12)	385		
Meursault 1 ^{er} Cru sous le Dos d'Ane 2007 (per case of 12)	660		
Puligny Montrachet 1 ^{er} Cru le Clavoillon 2007 (per case of 12)	550		
Puligny Montrachet 1 ^{er} Cru les Folatières 2007 (per case of 6)	440		
Puligny Montrachet 1 ^{er} Cru les Combettes 2007 (per case of 6)	475		
Puligny Montrachet 1 ^{er} Cru les Pucelles 2007 (per case of 6)	525		
Bienvenues Bâtard Montrachet 2007 (per case of 6)	880		
Bâtard Montrachet 2007 (per case of 6)	960		
Chevalier Montrachet 2007 (per case of 6)	1200		

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 2009 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.