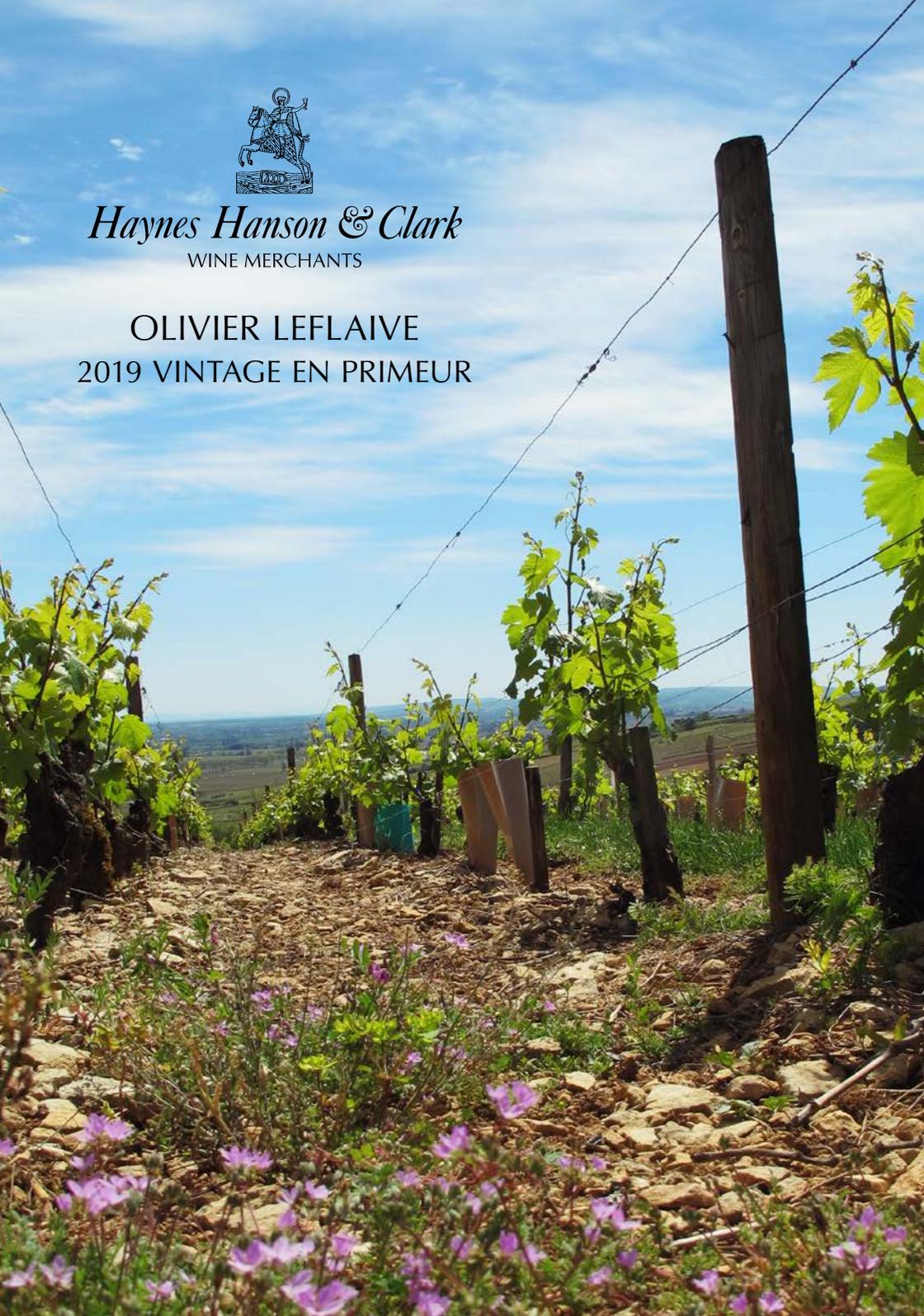




Haynes Hanson & Clark

WINE MERCHANTS

OLIVIER LEFLAIVE
2019 VINTAGE EN PRIMEUR



OLIVIER LEFLAIVE 2019 VINTAGE EN PRIMEUR

A small, exceptional vintage with record summer sunshine

The Style of the 2019 Wines

Whites

When tasting the 2019 Leflaive whites in April 2020, we were struck by the great potential and natural power of these wines. They are richly concentrated, with intensity, purity and freshness. This is a vintage where many bottles will be delicious to drink when young, but the top wines have a great future ahead of them.

Reds

2019 reds are hugely exciting. The yields were low (between 20 to 30hl/ha) giving Pinots with good colour, ample fruit, beautiful tannins and, most importantly, great pleasure. Head winemaker Franck Grux compares the wines, in style, to 2016, 2010 or 2005.

The 2019 Growing Season

The first green shoots emerged early in March, following a mild, but dry winter. Then, on the night of 5th April, under a slither of light from the new moon, temperatures dropped down to -5 °C. Despite desperate measures from the growers (lighting candles and straw bundles) to combat the effects, the frost took 30-40% of the potential crop of the Chardonnay vines. Pinots did not escape, being hit (although not as harshly) on the 13th-14th later that month.

Fortunately, beautiful weather followed, throughout May, although with cool nights; the vines benefiting with good health, but slowing the speed of growth. June warmed up considerably, but flowering was interrupted by some cooler spells, further reducing the quantity of the eventual harvest.

July and August were hot, exceptionally sunny and very dry. The berries were fast reaching maturity, and yet Franck Grux was not entirely happy.

The data may have shown the grapes were ripe, but he felt there was something missing: phenolic maturity (the actual taste of the skins, flesh and pips). He uses a culinary expression to explain: “we felt we were missing the heart of the dish”. Despite often favouring an early harvest, he waited until 11th September to achieve perfect maturity. The picking lasted 10 days, under perfect conditions. The resulting crop was indeed small, but the quality for both reds and whites was outstanding.

Winemaking at Olivier Leflaive

We are fortunate to have been a client uninterruptedly for Olivier Leflaive’s outstanding wines since he started the business, with his brother Patrick, in 1984. Its strengths lie in the attention to tiny details in vineyard and winery. Many wines come from their own domaine, and an increasing number from vineyards which they manage throughout the year, including the picking. Winemaker Franck Grux, with his right-hand man Philippe Grillet and their teams, are tightly focussed on the identities of each village, and plot. They are severe in side-lining not only less-than-perfect grapes on the sorting tables, but also any barrels which do not merit inclusion in their finest selections. Thanks to our long-term links with this family business we have access to many of its rarest, best-value and finest wines - several being exclusively reserved for HH&C.

Buying 2019 Olivier Leflaive En Primeur

This is an opportunity to buy wines lying in barrel and we are rewarded by being able to select our favourite cuvées at pre-release prices. We offer you the chance to reap these same benefits. The wines are offered in bond, excluding duty and VAT, which are payable on shipment later this year for most wines, or early in 2021.

Ways to Order

Please contact one of our offices (details on back cover) or purchase online at www.hhandc.co.uk.

Prices in this offer are quoted £ per case in bond UK.

Please note these wines are offered in bond UK

£/case
In Bond



Bourgogne Aligoté

Olivier Leflaive 2019

12x75cl £82.50

20% of the blend comes from old domaine vineyards, the remainder from vines in Puligny-Montrachet. Impressive aromas are fresh and open, there is a succulent texture, with racy, lemony zip to finish. This 2019 is a beautifully pure white burgundy and superb value (for drinking 2020-2022).



Montagny 1er Cru Les Perrières

Olivier Leflaive 2019

12x75cl £169.50

Severely affected by the April frost, we have 60% less wine here than a normal harvest. The wine has a sensational aroma of orange blossom, apricot and spice. There is ample richness, lovely texture and a wonderful burst of energy mid-palate. Fine and precise to finish (for drinking 2020 – 2023+).



Rully 1er Cru Vauvry

Olivier Leflaive 2019

12x75cl £175.00

Another vineyard with much reduced yields, aromas are finely perfumed with a more tightly coiled palate. A concentrated wine, intensely flavoured, it is streamlined and stony with a lovely, racy, long finish. Here is a cracking white burgundy (for drinking 2020-2025+).

Please note these wines are offered in bond UK

£/case
In Bond

Beaune Blanc Clos des Monnières

Olivier Leflaive 2019

12x75cl **£184.50**

From this south-facing vineyard on the Montagne de Beaune (see front cover), the view spreads out across some of Beaune's best 1st Growths: from Avaux and Aigrots, to the Clos des Mouches. The vines, averaging 30 years old, lost almost half their normal crop to the frost, bringing added concentration to the remaining berries. Bright lemon-green in colour, aromas are open and enticing, being floral, ripe and lemony. This is a broad, opulent wine with a wonderful creamy texture and a gentle, long finish (for drinking 2020-2024+).



Saint-Romain Sous le Château

Olivier Leflaive 2019

12x75cl **£195.00**

Just as last year, the high-lying Sous le Chateau vineyard in Saint Romain has performed brilliantly in 2019. Coming from two superbly oriented plots, the colour is bright, green-gold, aromas are so refined, being stony, lemony and discreet. Palate is intense, ripely concentrated, with white peach fruit and super purity. It is an elegant and long flavoured wine (for drinking 2021-2025+).

Please note these wines are offered in bond UK

£/case
In Bond



Saint-Aubin 1er Cru Chatenière

Olivier Leflaive 2019

12x75cl £285.00

This is one of Saint-Aubin's most prized 1st Growths. In warm vintages like 2019, it benefits from cool breezes that flow down the valley, slowing the ripening process, allowing flavours build and freshness to be retained. Green-gold in colour, it has intense, flinty, bright fruit aromas. This is a taut, precise wine, with great finesse and excellent concentration. There is fine texture, depth of flavour and a powerful, super length (for drinking 2022-2027+).



Meursault Les Clous

Olivier Leflaive 2019

12x75cl £365.00

This comes from high-lying vines on Meursault's stony slope, uphill from 1st Growth Gouttes d'Or. It comes from two plots: one planted in 1908, another with vines averaging 30+ years in age. This 2019 is a classic. It has exceptionally pure aromas, being floral, discreet and stony. It is a vibrant wine that is tightly wound, with silky texture and tremendous fruit intensity. The power builds on the finish, with excellent, fresh salinity (for drinking 2022-2028+).

Please note these wines are offered in bond UK

£/case
In Bond

Meursault Les Meix-Chavaux

Olivier Leflaive 2019

12x75cl £365.00

The picture, opposite, shows Franck Grux among the vines of Meix Chavaux. It is a wine he previously made under his own label, which we shipped exclusively to the UK.

The label aside, there is no change today: still shipped by HH&C, made by Franck, and enjoyed by our customers. The micro-climate, orientation and clay/limestone soil of the plot contrast nicely with the more pebbly, elevated, Les Clous (above). The 2019 is a sensation. It is powerful, with dense muscle and great poise. Aromas are richly complex, tight and intense and the wine has an energy-packed, spectacular finish of exceptional length. One could mistake this for 1st growth quality (for drinking 2022-2028+).



Puligny-Montrachet

Olivier Leflaive 2019

12x75cl £385.00

6x150cl £420.00

Olivier Leflaive has unmatched access to superb grapes from across their home village. Plots from the Meursault side, from near the Chassagne border, and from the heart of the village, just below 1st Growths like Clavoillon and Perrières all contribute to the quality and complexity here. A bright lemon-green colour, pretty aromas here are floral and lemony, with impressive richness. This is a fleshy wine, with silky textures and abundant fruit. It has perfect tension, with finesse, precise acidity and a bright, long finish recalling ripe peaches, apricots and spices (for drinking 2021-2027+).

Opposite page: Franck Grux in Meix Chavaux, May 2019



Please note these wines are offered in bond UK

£/case
In Bond



Volnay 1er Cru Clos des Angles

Olivier Leflaive 2019

12x75cl £425.00

The vines lie in clay-rich soils on this first growth slope close to the Volnay-Pommard boundary. The wine shows the finesse, perfume and silkiness we expect from the former, with the density of the latter. The 2019 has a vivid purple colour, with a very pretty, concentrated aroma that combines ripe black cherries and violets. There is ample, dense, juicy fleshiness here, set within a fine framework. A wine with a charming, lacy character, supple tannins and a long, magnificent finish (for drinking 2024-2032+).



Pommard 1er Cru Pezerolles

Olivier Leflaive 2019

12x75cl £495.00

This is one of Pommard's most highly-regarded 1st Growths, lying uphill from Les Petits Epenots, on the Beaune side of the village. The vines date back to 1959 and 1984, and are now managed by Olivier Leflaive, whose team decides on all aspects of cultivation, yield, and harvest dates. Splendid purple, with gorgeous aromas that are bright and pure, combining rich, spicy red and black berries, all with exhilarating freshness. There is lovely depth and fine texture here, with a sweetness of fruit and beautiful balance. Perhaps more grace than one might normally associate with Pommard, this a truly great bottle (for drinking 2024-2034+).

Buying Wine In Bond

Prices in this offer are quoted £ per case in bond UK. Once shipped to the UK these wines will incur duty and VAT (at the prevailing rate) upon release from bonded warehouse. Any wines not delivered by our own delivery vehicles will be subject to a carriage charge.

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