



Haynes Hanson & Clark

WINE MERCHANTS

OLIVIER LEFLAIVE
2020 VINTAGE EN PRIMEUR



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**An excellent white Burgundy vintage,
though in limited volume; with undoubtedly great reds**

The Style of the 2020 Wines

Whites

We were struck by the fruit concentration and richness of these wines, happily balanced by refreshing acidity on their aftertastes. Knowing that the summer had been very hot and dry, we had been concerned that the whites might be heavy or lacking in acidity, but these worries were unfounded at Olivier Leflaive. This is a concentrated year which has given magnificent, harmonious wines, some for immediate pleasures, others with great futures.

Reds

Depth of purple-ruby colour, abundantly fruity, fully ripened aromas, with multiple flavours and richly balanced palate structures - these are superb wines, though sadly yields were limited by the exceptionally dry summer.

The 2020 Growing Season

Burgundy escaped spring frosts in 2020, and the weather was clement in the lead-up to the all-important flowering period, which started in mid-May. It went through speedily and in favourable weather, which is always a crucial herald of fine quality: a successful flowering allows all the grapes in a given bunch to come to full ripeness together. A few showers at this time resulted in some loss of crop, but broadly the rainfall was beneficial. June was very sunny then July was very hot, with several heatwave moments, when some bunches were grilled by the sun. Early August remained hot and dry, and it became apparent that, without rain to swell the grapes, this would be a highly concentrated, low yield vintage - as proved to be the case. It was the driest season since 1945, according to the Dijon weather station, with rainfall 50% down on recent levels, and 20% more sunshine than normal.

Harvesting at Olivier Leflaive began on 19th August, and was almost entirely finished by the end of the month - astonishingly early for the region, and underlining the recent trends towards early bud-burst, earlier flowering, and early harvesting. Weather during picking was dry and hot, so evaporation of the juice continued, increasing flavour, sugar and acidity concentrations.

Winemaking at Olivier Leflaive

We have been a client uninterruptedly for Olivier Leflaive's outstanding wines, ever since he started the business, with his brother Patrick, in 1984. 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 privileged, early access to many its rarest, best-value and finest wines - several being exclusively reserved for HH&C.

Buying 2020 Olivier Leflaive En Primeur

This is an early opportunity to buy wines lying in barrel and we are rewarded by being able to select our favourite cuvées at pre-release prices. In turn, we offer you the chance to reap these same benefits. Quantities this year are severely down on what is usual, so we urge you to let us know your wishes as soon as possible. The wines are offered in bond, excluding duty and VAT, these last being payable on shipment later this year, or early in 2022.

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.



Bourgogne Aligoté

Olivier Leflaive 2020

12x75cl £96.00

Coming 20% from old domaine vineyards, and also from bought-in grapes from three plots in Meursault and two in Puligny-Montrachet, this was 80% tank fermented, with 20% in aged oak barrels. The wine is pale lemon in colour, with mild, clean fruitiness on the nose, and gentle, well-rounded, refreshingly crisp aftertaste (for drinking 2021-2023) – 12.5%.



Montagny 1er Cru Les Perrières

Olivier Leflaive 2020

12x75cl £197.50

6x150cl £225.00

Where normally there are 6 to 8, only 4 barrels were made of this wine, all fermented in oak. Colour is attractive green-lemon, aromas fresh and delicate, fine and fragrant. Palate shows muscular, lean structure, intense fruit, good length (for drinking 2021-2024+) – 13%.



Rully 1er Cru Vauvry

Olivier Leflaive 2020

12x75cl £197.50

There were ample sugars here, giving 13.5 degrees of natural alcohol, but production is only 60% of normal. Fermentation was in 16% new oak, the balance in barrels which had seen up to four previous vintages. Colour is limpid green-gold, aromas clean, fresh and open. Palate shows good structure and round fleshiness, with a bone dry, lively, soft finish (for drinking 2022-2026+) – 13.5%.



Beaune Blanc Clos des Monnières

Olivier Leflaive 2020

12x75cl **£210.00**

From this south-facing, gently-sloping vineyard on the Montagne de Beaune, the view spreads out across some of Beaune's best 1st Growths: Avaux and Aigrots, to the Clos des Mouches. This vineyard has been fully managed by Olivier Leflaive for six years. Vines are now fully mature, averaging over 30 years old, with their wine fermenting in just 15% new oak, to minimise new wood spiciness. Colour is medium deep, golden green, with opulently ripe, fresh aromas. On the palate, rich fruit combines with broad structure and lively, long-flavoured aftertaste (for drinking 2022-2026+) – 13%.



Saint-Romain Sous le Château

Olivier Leflaive 2020

12x75cl **£234.00**

In a sunny vintage like 2020, the high-lying Sous le Château vineyard in Saint Romain is a great source for wine showing fruit intensity with balancing freshness. 2020 has given 65% of a normal production, the colour being pale golden-lemon, aromas floral, fresh and delicate. In taste, this shows broad fruit with creamy texture, vigorous length and silky aftertaste (for drinking 2022-2026+) – 13%.



Saint-Aubin 1er Cru Chatenière

Olivier Leflaive 2020

12x75cl £324.00

This is one of Saint-Aubin's most perfectly situated 1st Growths, though not one of the earliest to ripen. Cool breezes flow over it, slowing the ripening, while flavours build and freshness is retained. Colour here is medium-deep, green-golden, aromas showing apricot and nuttiness. Palate is full and silky, with concentrated flavours and vivacious length (for drinking 2023-2028+) – 13%.



Meursault Les Clous

Olivier Leflaive 2020

12x75cl £426.00

6x150cl £453.00

This comes from two plots of high-lying vines on Meursault's finest slope, uphill from 1st Growth Gouttes d'Or. It is partly sourced from a 113-year-old vineyard, planted in 1907, partly from more vigorous vines planted in the 1970s. Exclusive to HH&C, just 5 barrels were made, so we will have to share this out carefully. It is pale lemon-gold in colour, with delicate, fresh lemon aromas. Palate is full without heaviness, showing superb fruit concentration, creamy texture and a saline, long aftertaste (for drinking 2023-2030+) – 13.5%.



Meursault Les Meix-Chavaux

12x75cl £462.00

Olivier Leflaive 2020

6x150cl £489.00

The word Meix means a house, Chavaux being a compression of chef and val, signifying “uphill from the valley”. The micro-climate, orientation and lime-marl soil here giving a wine of sumptuous, rounded texture and soft, mild length. The grapes came in perfectly ripe, but only 70% of a normal yield. The wine has fermented, and is still ageing, in double-sized barrels, one quarter being new. Again exclusive to HH&C (as in past years, when Leflaive’s winemaker, Franck Grux, cultivated the vineyard), this has pale, green-lemon colour and stony, discrete aromas, which need further barrel-age to develop their complexities. Palate is broad and deep-flavoured, with rich fruit density and promising aftertaste (for drinking 2024-2030+) – 13.5%.



Puligny-Montrachet

Olivier Leflaive 2020

12x75cl £462.00

Olivier Leflaive has unmatched access to superb grapes from across their home commune. Bunches come from 26 different plots, some from the Meursault side, others from near the Chassagne border, and from the heart of the village, just below 1st Growths like Clavoillon and Perrières. The wines are in 20% new oak, and now finishing their secondary fermentations at different speeds, so the final cuvée has not yet been realised. Our Spring 2021 tasting snapshot shows pale green-lemon colour and strikingly fresh aromas. Palate starts powerfully, with tightly-packed fruitiness, building to a long-sustained, invigorating aftertaste. On past performance, and given the magnificent success of the 2020 whites here, this will be a beautifully integrated, superb bottling (for drinking 2023-2030+) – 13.5%.



Santenay 1er Cru Passetemps

Olivier Leflaive 2020

12x75cl £264.00

Olivier Leflaive has been making this wine, from a 40-year-old vineyard, for 7 years, and we happily select it again - for its potential and value. The 1st Growth plot is on sloping land north of the village, near the road leading to Chassagne-Montrachet. In 2020 it gave 13.5 degrees of natural alcohol, was 100% de-stemmed, then fermented for 18 days in vat, before being drawn off into 30% new oak barrels. Colour is rich, purple-ruby, aromas being vibrantly intense and fresh. Palate attack is impressive, with crunchy fruit, well-judged structure and refreshing tannins (for drinking 2023-2028) – 13.5%.



Volnay 1er Cru Clos des Angles

Olivier Leflaive 2020

12x75cl £432.00

Production this year is only 60% of a normal crop, due to the lack of rain during late July and August, and sustained sunshine, which caused juice concentration. The vines lie on the gentle slope between Volnay and Pommard, the wine showing the finesse, perfume and silkiness we expect from the former village, with the dense fleshiness of the latter. Half the bunches were de-stemmed, half fermented as whole clusters, uncrushed. Colour is deep, purple-ruby, aromas are floral and open, with black fruit complexity and freshness. Palate shows concentrated, round fruitiness, rich body, creamy texture and lovely aftertaste (for drinking 2024-2030+) – 13.5%.

Please note these wines are offered in bond UK

£/case
In Bond



Corton Grand Cru

Olivier Leflaive 2020

6x75cl £390.00

This comes from the steeply-sloped Corton plot known as Les Languettes, which some growers plant with Chardonnay (to make Corton-Charlemagne), while others, as in this case, grow Pinot Noir. Wine-maker Franck Grux had long been wishing to make a really dynamic, red Corton, he told us, and with these grapes, coming from this special section, he has again pulled off a coup. Harvested on 23rd August, giving 13.5 degrees of alcohol, this fermented for 17 days, then was drawn off into one third each of new, 1-year and 2-year-old barrels for ageing. Colour is purple-ruby of medium depth, aromas are ripely fruity, with undergrowth and black fruits. Palate shows concentrated, dense fruit, mouth-coating, chewy texture and generous, gentle tannins, with freshness and length (for drinking 2025-2035+) – 13.5%.

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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