



Haynes Hanson & Clark

WINE MERCHANTS

OLIVIER LEFLAIVE
2021 VINTAGE EN PRIMEUR



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Super wines, both in white and red

- desperately slim volumes

The Style of the 2021 Wines

Whites

We were struck by the beautiful balance of these wines. Fruit intensity is remarkable, with fine harmony between medium-weight body and lively, natural acidity. After several years when dry, hot summers have produced unusually powerful whites, this 2021 vintage is a return to classically-styled white Burgundy, for drinking when youthful, and also - for some examples - for bottle-ageing.

Reds

Colour intensity is not as deep as the three previous vintages - 2020, 2019 and 2018 - but vibrant fruitiness on nose and palate are remarkable. In structure, these wines are medium-bodied, showing ample, plump fruit, with acidity and tannins in fine balance.

The 2021 Growing Season

After a cold, frequently wet winter, spring came early. Warm temperatures in late March and early April encouraged bud-burst, and for green shoots to spurt, but devastating cold air was sweeping in from Siberia. During the night of 6th/7th April temperatures dropped to between -6°C and -9°C, which frosted the young buds. The most affected villages were Puligny, Meursault and Chassagne, along with many villages further south, on the Côte Chalonnaise. Efforts to protect the vines by lighting candles between the rows were broadly ineffective. Between 60% and 80% of the harvest had been lost.

Fortunately, good weather arrived from 20th May. The vitally-important flowering period was 12th-20th June, going through speedily, in warm weather. This 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. Sunshine alternated with rains during June, July and early August. Pinot Noir vineyards had been less affected by the frost than the Chardonnays, but both needed careful, preventive treatments against mildew, to preserve sugar-creating leaves and young bunches. From mid-August, beautiful weather - though never very hot - allowed grapes to come to ripeness, for harvesting in excellent conditions towards the end of September.

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 of its rarest, best-value and finest wines - several being exclusively reserved for HH&C.

Buying 2021 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 seriously 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 at the end of this year (for the earlier drinking wines), or in 2023.

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.

Front cover Photo: The view from Leflaive's Beaune Clos des Monnières vineyard

Please note these wines are offered in bond UK

£/case
In Bond

Bourgogne Aligoté

Olivier Leflaive 2021

12x75cl 140.00

Grapes from the domaine's old vineyard are assembled with others which have been bought in, the juice being fermented partly in aged, small barrels, with the balance (75%) in tank. This is pale lemon-gold in colour, with impressively fresh aromas. Palate is well-rounded and succulent, with lively, good fruit on the finish (for drinking 2022-2025).



Montagny 1er Cru Les Vignes Sur le Cloux

Olivier Leflaive 2021

6x75cl 137.50

3x150cl 154.00

We are delighted to introduce this new Premier Cru Montagny, replacing our regular Perrières listing, which was severely affected by frost in 2021, and where old vines are also being replanted. Les Vignes Sur le Cloux is a steeply-sloped vineyard at an altitude of 310-350 metres, giving a small yield of concentrated wine, all fermented in oak barrels (of which 15% were new). Pale golden in colour, with discreetly ripe aromas, this will require at least 12 months barrel-aging to bring it to harmony and smoothness. Palate is full and rich, with fine potential to improve in bottle (for drinking 2023-2026+).



Beaune Blanc Clos des Monnières

Olivier Leflaive 2021

6x75cl 145.00

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 managed by Olivier Leflaive for seven years. Vines are now fully mature, averaging over 30 years old, giving in 2021 a wine of impressive fruit intensity. It received just two lees-rousings before its second, malolactic fermentation, and none thereafter, so excellent had its concentration and balance already become. Colour is pale, green-golden, aromas are finely fragrant, palate is silkily textured, with fine, refreshing length (for drinking 2023-2027+).



Saint-Romain Sous le Château

Olivier Leflaive 2021

6x75cl 165.00

Production was greatly reduced by the frost, and only two barrels were made here in 2021. This is pale, green-golden, with very fine, fresh aromas. Alcohol level is 12.8%, the wine being medium-bodied with intense fruitiness, gentle texture, and vibrant finish (for drinking 2023-2027+).



Saint-Aubin 1er Cru Chatenière

Olivier Leflaive 2021

6x75cl 220.00

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 green-golden, with aromas being discreet and fine. Palate is impressively full-bodied, with well-sustained middle and finely-textured, excellent concentration on the finish (for drinking 2024-2029+).



Meursault Meix Chavaux

Olivier Leflaive 2021

6x75cl 315.00

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 give a wine of sumptuous, rounded texture and soft, mild length. Normally there are over 10 barrels of this wine, but the frost put paid to that, allowing just over two barrels to be made (one of 228 litres, one of 300 litres). It is pale lemon-gold with a green tint, the nose being fine and mouth-watering. Palate is energy-packed and luscious, with beautiful, long aftertaste (for drinking 2024-2029+).



Puligny-Montrachet

Olivier Leflaive 2021

6x75cl 325.00

3x150cl 341.50

Olivier Leflaive has unmatched access to superb grapes from across their home commune, to complement those from their own domaine. Bunches come from many different plots, some from the Meursault side, others from near the Chassagne border, and others from the heart of the village, just below 1st Growths like Clavoillon and Perrières. At the time of tasting, in May 2022, the wines were finishing their secondary, malolactic fermentations at different speeds, so the final cuvée had not yet been realised. Our tasting snapshot shows green-golden colour of medium depth, with perfumed, charmingly pungent fruitiness on the nose. This gives first impressions of gentleness, then a fruit intensity which thickens in mid-palate, finishing creamily rich, vibrant and long. On past performance, and given the great success of the 2021 whites here, this will be a beautifully integrated, superb bottling (for drinking 2024-2030+).

Please note these wines are offered in bond UK

£/case
In Bond



Volnay 1er Cru Clos des Angles

Olivier Leflaive 2021

6x75cl 265.00

In 2021, generally the Pinots Noirs were less affected by frost damage than the earlier-budding Chardonnays, but there are still only 6 barrels of this lovely wine. 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. The grapes were so perfect that 100% whole bunches were retained for the fermentation, and the wine is ageing in one third new oak barrels. This is very deep, ruby-purple, with opulently ripe, fresh aromas. Palate starts well, and continues magnificently. There is dense fruitiness, gentle tannins, creamy, mouth-coating length and great finesse on the finish (for drinking 2025-2035).

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.

Haynes Hanson & Clark

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