



Haynes Hanson & Clark

WINE MERCHANTS

OLIVIER LEFLAIVE
2022 VINTAGE EN PRIMEUR

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A solar vintage, with bright, intense wines

The Style of the 2022 Wines

Whites

We anticipated something exciting from the 2022 vintage, but the range of whites we tasted at Olivier Leflaive exceeded expectations. Clearly, from a warm and sunny vintage the wines benefit from ripe, concentrated flavours and super depth, but they are also fresh and vibrant. Acidity levels are in perfect balance, alcohol levels are relatively low and there is lovely purity (the grapes were extremely healthy at harvest). The wines are bone-dry too, with levels of the residual, natural sugars often being below a single gram per litre. Yields for Chardonnay are lower than expected, which is a shame, because these are stunning white burgundies from a very special vintage.

Reds

As with the whites, there is more freshness in the reds than you might expect and alcohol levels are similarly on the low side (12.5% - 13%). Colours are good and the grapes achieved good maturity, giving ripe, attractive, well structured wines. There was more juice in the Pinot Noir grapes compared with the Chardonnays, so yields are a little better too. We offer just one red below and it comes highly recommended.

The 2022 Growing Season

Following a dry, but not particularly cold winter, there was a very cold period in early April which brought worrying memories of 2021. Fortunately, the buds had been slower to burst and there was very little frost damage. Spring set in well, from mid-April, with the flowers opening mid-May, two weeks earlier than usual. Summer was warm and dry, July recording record sunshine hours. Thanks to earlier rain showers at the end of June however, the vines did not suffer from drought stress. Shading of the grapes by the leaf canopy was crucial, allowing the grapes to ripen, while retaining correct acidity levels. Harvest at Olivier Leflaive started on 24th August, lasting for 13 days under sunny skies.

Winemaking at Olivier Leflaive

There is a new face in the Olivier Leflaive wine-making team. Solène Panigai joined in July 2022 with the aim for her to take over from Franck Grux on his eventual retirement. For now, they work together, continuing to focus tightly on the identities of each village, each 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. 2022 is Franck's 23rd vintage at Olivier Leflaive and Solène's bright mind is soaking up all his expertise and experience.



Solène and Franck

Buying 2022 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. The wines are offered in bond, excluding duty and VAT, these last being payable on shipment in spring 2024.

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 2022

12x75cl 165.00

20% of the blend comes from old domaine vineyards, the remainder from vines in Puligny-Montrachet. 100% tank fermented, the colour is a vibrant golden green. Aromas combine white flowers and citrus zest, being both ripe and pure. There is more volume and character than is found in some Aligotés, with intense, grapefruit flavours and a direct, zippy finish (for drinking as soon as shipped until 2026+).



Montagny 1er Cru Les Vignes Sur le Cloux

Olivier Leflaive 2022

12x75cl 295.00

6x150cl 350.00

24x37.5cl 360.00

Very white, chalky soils here, the vineyard is steep sloping, facing due south. This was the first vineyard to be picked, on 25th August, under clear blue skies. The nose is wonderfully attractive, being lemony, very fine and aromatic. 14% of the blend was fermented in tank which brings an important, fresh, focussed vitality that lifts the richer character of the barrel fermented majority. Flavours of both lemons and apricots combine in a ripe, long, bright finish (for drinking 2024 – 2028+).



Beaune Blanc Clos des Monnières

Olivier Leflaive 2022

12x75cl 318.00

This walled vineyard has stunning views from the top of the Montagne de Beaune, looking out across some of Beaune's best 1st Growths: from Avaux and Aigrots, to the Clos des Mouches. The 2022 vintage is a complete wine, intensely fresh and lively in style. Its structure perfectly frames the lovely flesh and stunning depth of fruit. With complex hints of peach and ripe pear, this is a wine of great purity, with long lasting flavours (for drinking 2024 – 2028+).



Saint-Romain Sous le Château

Olivier Leflaive 2022

12x75cl 350.00

This elevated, cool-sited vineyard always performs brilliantly in sunny vintages such as 2022. Just 13% alcohol, this is an elegant wine with superb purity of fruit. Aromas are intense, with lift and perfume, the palate being bright, charming, with excellent volume and texture (for drinking 2024 – 2029+).

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£/case
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Meursault Les Clous

Olivier Leflaive 2022

6x75cl 320.00

3x150cl 340.00

This comes from vines on Meursault's stony slope, uphill from 1st Growth Gouttes d'Or, just under the woods.

The high elevation of this plot gives an airy, lively wine, full of intensity, purity and freshness. Aromas are tightly scented, very pretty, with concentrated flavours of white peach and citrus on the palate. Here is a vivacious, long-flavoured and thoroughly invigorating bottle (for drinking 2025 – 2032+).



Meursault Meix Chavaux

Olivier Leflaive 2022

6x75cl 335.00

A different style from Les Clous, above, coming from deeper, clay soils that produce more power, texture and richness in the mouth. A single plot of Domaine vines, the wine is intensely aromatic, with both spice and ripe citrus fruits. Full and impressive, with a broad back and ample muscle, the palate is perfectly held by a line of fine acidity and drives through to an excellent finale (for drinking 2025 – 2033+).



Puligny-Montrachet

Olivier Leflaive 2022

6x75cl 348.00

3x150cl 372.00

Olivier Leflaive produce Puligny-Montrachet of perfect poise and elegance. They age the wine in just 20% of new oak, so there is no edgy wood character here, just perfect purity and elegance. The vines are spread across the commune, giving the full character of the village. The 2022 is spectacular, with intense aromas of ripe lemons and fresh apricots. The palate combines fleshy textures, abundant fruit, power, depth and finesse. Bright and harmonious, this will be a thrilling bottle (for drinking 2025 – 2032+).



Bâtard-Montrachet Grand Cru

Olivier Leflaive 2022

6x75cl 2285.00

We are fortunate to have secured a small parcel of this precious Grand Cru vineyard. Colour is bright, golden-green, with luscious, powerful aromas that are both complex, including white flowers, ripe peach and spices, and compact. It is a dry wine, but has immense richness and a tremendous depth of flavour. Multi-layered, creamy in texture, yet tightly-woven and beautifully vivacious, with bottle-age, this will be sensational (for drinking 2027 – 2038+).

Please note these wines are offered in bond UK

£/case
In Bond



Volnay 1er Cru Clos des Angles

Olivier Leflaive 2022

6x75cl 312.00

3x150cl 330.00

The vines lie in clay-rich soils on this first growth slope close to the Volnay-Pommard boundary. 2022 has produced a lovely Clos des Angles. Aromas are intense, showing ripe black berries and floral, violet complexity. It has a super, velvety texture that builds in the mouth, with ample flesh and gorgeous silkiness, all set within a fine framework. A wine that is both pretty and powerful, with great length (for drinking 2027 – 2038+).

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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