



Haynes Hanson & Clark

WINE MERCHANTS

OLIVIER LEFLAIVE
2018 VINTAGE

A sunny, generous Burgundy vintage



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The Style of the 2018 Wines

2018 is a thrilling success for the Olivier Leflaive Burgundies. First reports of the vintage were that the reds were the exceptional ones this year, but our tastings have revealed great successes across both colours. The whites have striking richness, with fruit purity and conspicuous length. Acidity levels are often gentle, so some wines (for instance Bourgogne Aligoté and Montagny Les Perrières) may be enjoyed youthful, while others will undoubtedly benefit from a year or more's bottle age (for instance Beaune blanc, St. Aubin and Meursault Les Clous). All these whites have concentration, energy, balance and length. We were so taken with the beauty and brilliance of the reds, we have exceptionally selected four wines to offer alongside the whites this vintage.

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

Buying 2018 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 early release prices. In turn, 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 some wines, or early in 2020.

The 2018 Growing Season

The season got off to a warm start in April and May, with growers working non-stop to keep the young leaves, shoots and baby bunches protected against disease threats. Flowering came early and went well, then a hot, dry summer kicked in from mid-June, without damaging heat spikes. The region had been spared frost damage, nor did hail-storms affect the Côte de Beaune. Harvesting of Olivier Leflaive white vineyards began early, from 27th August, to capture the fruit's freshness. Grapes were extremely healthy, with ample natural sugars, so minimal sorting was needed. Weather for picking was dry, cool and favourable, and the crop a generous one, for both reds and whites. Our focus while tasting and selecting has been to ensure that the whites show acidity balance with superb fruit concentration. These whites amply fulfil the criteria - it is a splendid vintage, and beautiful also for the reds, of which, exceptionally, we also include an early selection of four outstanding wines.

Ways to Order

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

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



Bourgogne Aligoté

Olivier Leflaive 2018

12x75cl £81.50

Coming 20% from old domaine vineyards, and also from bought-in grapes from old vines in Puligny-Montrachet and nearby, this is a pretty, green-gold in colour, with freshly clean aromas and supple, juicy, bright, harmonious flavours (for drinking 2019-2021).



Montagny 1er Cru Les Perrières

Olivier Leflaive 2018

12x75cl £166.00

Just 6½ barrels were made of this wine, selected for their quality from a 30-barrel cuvée. 5 barrels fermented in small oak vessels, of which one was new, the balance in a 300-litre barrel-shaped steel tank. In this way, intense, fresh fruitiness has been preserved, and flavours maximised. Colour is fine, pale lemon-green, with floral, fresh apricot aroma. With a ripe start, there is good volume here - it is a broad, gentle wine with a fresh, clean finish (for drinking 2019-2022+).



Rully 1er Cru Vauvry

Olivier Leflaive 2018

12x75cl £162.50

6x150cl £192.50

80% barrel-fermented (of which 20% were new) with the balance in steel tank, this is bright green-gold in colour, with attractively rich, peach and spice aroma. Fleshy and finely textured, it has good tension with balanced, fine freshness on the finish (for drinking 2020-2024+).



Beaune blanc Clos des Monnières

12x75cl £180.00

Olivier Leflaive 2018

6x150cl £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 four years. Vines are now fully mature, averaging 30 years old, with their wine fermenting in approximately 17% new oak barrels. Brilliant, pale lemon-green in colour, this has lovely aromas, intense and ripe, very enticing. Palate is tight, concentrated, very stony. Elegant wine, fine and long flavoured (for drinking 2021-2025+).



Saint-Romain Sous le Château

Olivier Leflaive 2018

12x75cl £195.00

In a warm vintage like 2018, the high-lying Sous le Château vineyard in Saint-Romain is a great source for wine showing fruit intensity with balancing freshness. 13 barrels were made, from two superbly oriented vineyards, with the wine fermenting entirely in small barrels, of which less than 20% were new. Colour is bright, green-gold, aromas being fragrant, showing intense, stony, fine fruitiness. This is a racy, splendid wine with plenty of energy and verve (for drinking 2020-2025+).



Saint-Aubin 1er Cru Chatenière

12x75cl £285.00

Olivier Leflaive 2018

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 is green-golden, and the concentrated nose shows ripe apricot and spice. There is creamy texture and impressive depth, good freshness and lively harmony (for drinking 2021-2026+).



Meursault Les Clous

12x75cl £357.50

Olivier Leflaive 2018

This comes from high-lying vines on Meursault's slope, uphill from 1st Growth Gouttes d'Or. Exclusive to HH&C, just 6½ barrels were made, of which one was new, and two had seen a previous vintage. Partly sourced from a 110-year-old vineyard, partly from vines averaging 30+ years in age, it is pale lemon in colour, with lively, intense fruitiness on the nose. This is Meursault of pure, stony concentration, with supple fruit and racy, vibrant aftertaste. It's a thrilling wine which builds to a tremendous finish (for drinking 2021-2026+).



Meursault Les Meix-Chavaux

12x75cl £357.50

Olivier Leflaive 2018

6x150cl £388.00

The word Meix means a house, Chavaux being a compression of chef and val, signifying “uphill from the valley”. The deeper lime-marl soil of the plot contrasts with the more pebble-rich hillside Les Clous. It gives a wine of sumptuous, rounded texture and generous length. These Domaine grapes came in perfectly ripe, their natural sugars yielding 12.9 degrees. Just 12 barrels were made, which are again exclusive to HH&C (as in past years, when Franck Grux himself owned the vineyard). Colour is rich, green-golden, with splendid, complex aromas. It is a fleshy, concentrated wine, with lovely texture and a vibrant, long finish (for drinking 2021-2026+).



Puligny-Montrachet

Olivier Leflaive 2018

12x75cl £385.00

Olivier Leflaive has unmatched access to superb grapes from across their home commune. Bunches come from the Meursault side, from near the Chassagne border, and from the heart of the village, just below 1st Growths like Clavoillon and Perrières. New oak barrels in this cuvée average 20%, giving elegantly integrated, complex flavours and textures. Colour is pale, green-golden, with aromas which are abundantly fresh and lemony. Palate is luscious and fleshy, with good depth of flavour and silky texture. Fine and long finish, a super bottle (for drinking 2021-2026+).



Puligny-Montrachet 1er Cru Hameau de Blagny

Olivier Leflaive 2018

12x75cl £498.00

The hamlet of Blagny is a wonderful source for perfectly-balanced grapes. This vineyard lies high up on the hillside, so can retain precious acidity in a ripe vintage like 2018. Just 3½ barrels were made, which are exclusive to HH&C. This is bright, green-gold, with exceptionally concentrated aromas of ripe citrus and apricot. A lovely rich mouthful with good tension and finesse. Fine texture, racy, intense and long (for drinking 2022-2027+).



Santenay 1er Cru Passetemps

Olivier Leflaive 2018

12x75cl £238.00

Olivier Leflaive have been following this vineyard, with its conscientious grower, buying his grapes for 5 years. The well placed 1st Growth is on slopes just north of the village, near the road leading to Chassagne-Montrachet. Coming from 35 year-old, cordon-pruned vines (to restrict the yields), the plot gave less than 7 barrels in 2018. Bright purple, with dense, rich black fruits, it is a splendid mouthful. There is ripe fruit with rich body, juicy middle-palate and intensely fresh, harmonious finish (for drinking 2021-2027+).



Volnay 1er Cru Clos des Angles

Olivier Leflaive 2018

12x75cl £415.00

Olivier Leflaive has followed this wine since 1994, typically buying two dozen barrels, but only keeping those from the old vines - in this case just 16 barrels. 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. Colour is garnet-purple of medium depth. There is a lovely, perfumed aroma of ripe, red fruits. It is supple and creamy in the mouth, with good freshness and a sweet, long finish (for drinking 2022-2030+).



Pommard 1er Cru Pezerolles

Olivier Leflaive 2018

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. 12 barrels were made in 2018, of which 30% are new. Colour is deep purple, the nose being intense and attractive, with stony, black fruit character. Lovely purity on the palate, with richness, balanced tannins and superb length (for drinking 2024-2035+).



Corton Grand Cru

Olivier Leflaive 2018

6x75cl £365.00

This comes from the the steeply-sloped Corton lieu-dit known as Les Languettes, which some growers plant with Chardonnay (to make Corton-Charlemagne), while others, as in this case, grow Pinot Noir. Winemaker Franck Grux has long been wishing to make a really dynamic, red Corton, he told us, and with these grapes, coming from this special plot, he has pulled off a coup. He picked the grapes on 2nd September, giving a perfectly balanced 12.8% natural alcohol. Colour is bright, deep purple, aromas being fine, complex and concentrated, including ripe black fruits and violets. Palate is impressively intense, with splendid richness and depth of fruit. This has broad texture, fine tannins and a long finish. It's a strikingly superb, great Corton, for mid- and long-term ageing (and drinking 2025-2040+).

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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