PRIVATE CELLAR

Domaine Leflaive 2013

Whether from force of habit or just ingrained tasting … no matter whether it is an easy vintage or one where my conclusion about the wines is totally confused, a visit to Domaine Leflaive always clears it up, setting my benchmark for the vintage in a way no other Domaine does.

The 2013 growing season was a challenging one, starting with a very wet spring – so wet that the trickle of a stream in Meursault became a raging torrent and broke its banks – leading to a changeable summer. Flowering was in mid-June and started in perfect warm, sunny conditions which were rudely interrupted by a storm, causing some of the fertilised fruit to abort or not set properly, thereby announcing yet again that the harvest was going to be a smaller than average one. July was mixed, with some heat and rain, with a massive hail storm hitting the Côte de Beaune on 23rd July which, thankfully for Domaine Leflaive, resulted in only minimal damage in Puligny Montrachet.

August was hot and sunny, with a lot of light, which helped bring the fruit on but not enough to catch up fully, meaning that even a Domaine dominated by white varieties had to rely on the Indian summer in September to bring the fruit up to full ripeness. Harvest itself started on 28th September, much later than usual, and carried on until 6th October, by which time the rain had returned along with warm temperatures causing botrytis to run amok in the vineyards, further reducing the yield to around 25% lower than average – but significantly better than the 55% reduction in 2012. Most importantly, however, is that the fruit was fully ripe and has deliciously succulent, juicy acidity to balance the tasty fruit.

For producers who are not convinced about biodynamics, 2013 is the sort of vintage they believe justifies their conventional outlook on viticulture allowing them to treat the plants for all the early season mildews and late season botrytis. We asked General Manager Antoine Lepetit whether he felt that biodynamic farming this year had been a hindrance or a help and he very much believed that the plants at Domaine Leflaive, with their stronger, natural defence systems, had definitely fared better than those at some neighbouring properties.

Because of the well-documented reduced yields, there will be very little stock available this year and you are recommended to reply early in order to secure an allocation. Please call us on 01353 721 999 to place your order.

Nicola Arcedeckne-Butler MW
December 2014

"This is a fine set of wines for 2013; Leflaive are definitely 'on-form' this vintage."

Bill Nanson - www.burgundy-report.com

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				£ per case in bond, London
Bourgogne Blanc	2013	Bottles	6 per case	£175

Pale gold with a nose of sweet, rich, lightly grilled white fruits, leafy and attractive, leading to a racy palate of sherbety white fruits, fresh and juicy with a distant hazelnut note, creamy lemons, beautifully poised with lovely juicy acidity behind. Drink 2015 – 2019

Puligny Montrachet Villages	2013	Bottles	6 per case	£285

Deeper gold with a rich, honeyed nose of hazelnut, *pâte brisée* with distant grilled notes behind the creamy lemony fruit, leading to a palate of sweet, ripe white stone fruits, effusive and attractive, perfumed, with hints of hazelnut and a ripe, grilled, long, evolving finish. Sublime. Drink 2016 – 2020

Puligny Montrachet 1er Cru Clavoillon	2013	Bottles	6 per case	£375

Pale green gold with a nose of perfumed, floral, spiced white fruits with some lovely leafy notes too, intense with hints of *pâte brisée* behind, leading to a palate of racy, lemony fruit on entry, plump with notes of hazelnut and spice, big, perfumed white fruits and a floral note behind leading to a long, intense, spiced finish. Delicious concentration. Drink 2016 – 2020

Puligny Montrachet 1er Cru les Folatières	2013	Bottles	6 per case	£700

Pale green gold with a gorgeously alluring nose of toasty white stone fruits, lemony and rich, with a lovely scent of hazelnuts, very juvenile but very come-hitherish too. More restrained on the palate with fresh white fruits, white peach and a very distant note of jasmine, toasty and rich to a juicy, racy finish. Lovely. Drink 2016 – 2021

Puligny Montrachet 1er Cru les Pucelles	2013	Bottles	6 per case	£815

Bright green gold with a fresh, plump nose of sweet ripe fruit, juicy with some hazelnut behind, but also quite restrained. Lemony fresh fruit on the palate, leafy again, sweet and ripe with lovely density and a racy, mineral-infused balance, toasty with lovely savoury acidity on the end. Powerful but lightly worn. Drink 2016 – 2021

Bâtard Montrachet, Grand Cru	2013	Bottles	3 per case	£750

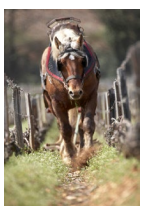
Deeper green gold with a nose of fresh, juicy, white stone fruit, spiced, creamed and lemony with a distant hint of hazelnut, yet restrained too. Intense creamed lemons on the palate, rich and ripe, tight and racy, spiced and veering towards the exotic, with lovely density and concentration yet remaining intangible and ethereal too to a fabulously long finish. Drink 2017 – 2025

Chevalier Montrachet, Grand Cru	2013	Bottles	3 per case	£900

Dense, intense gold with an incredibly concentrated nose of white stone fruits, very alluring and rich, overlaid with spice and vanillin, toasty and grilled, leading to a substantial palate of white stone fruits with lovely mineral freshness; not as subtle as the Bâtard at this stage but with such a delicious mineral backbone which will see it into the future; rich, layered and intense on the finish with a lovely citrus freshness. Drink 2017 – 2026

Wines are offered subject to availability and may be allocated. Private Cellar's *en primeur* terms & conditions apply. For more information, visit www.privatecellar.co.uk






T: 01353 721 999 | W: www.privatecellar.co.uk

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Order Form: Domaine Leflaive 2013

Wine	£ per case under bond	No. of cases required	£ Total
Total:			

Payment Details

I enclose a cheque for the amount of £_____ made payable to Private Cellar Ltd.

Please charge my credit card number:_____
(Visa, MasterCard, Switch, Maestro)

Start Date:_____ Expiry Date:_____ Security No:_____

Issue No:_____ Signature:_____

Delivery and Account Address Details

Name:_____

Address:_____

_____ Post Code:_____

Daytime Telephone Number:_____

These wines will be shipped during the course of 2015. Please indicate what you would like us to do with your wines when shipped:

☐ Please store my wines under bond with Private Cellar Reserves LLP

☐ Please deliver my wines to my account address*

* Please note that Duty, VAT and delivery are payable when your wines are released for delivery to your home address.

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