

Wine & Spirits

April 2010



DOMAINE LEFLAIVE

2007 CHEVALIER-MONTRACHET

GRAND CRU

96 points

"Often the most aristocratic and challenging of the Montrachet grand crus, this 2007 is both supremely elegant and uncompromisingly mineral in its expression. The sensitive, biodynamic farming Domaine Leflaive practices in the vineyard results in a wine that is unusually resistant to oxidation, allowing a taste to follow the evolution of the structure and flavors over the course of a week. That may sound like it would require inhumane discipline, but this wine is so powerfully concentrated that it is difficult to taste or drink until it has been open for several days. What's fascinating about the wine's severity is the voluptuous curve that's present but just out of reach, a compelling lusciousness made up of kaleidoscope of fruit scents, from pear blossom to apple, white peach, pineapple and star fruit. There's also a delicate spice character, with scents of ginger root and chamomile flower revolving around the saline minerality. Chris Hallowell described it as 'insanely majestic,' a phrase that sums up its unnerving power. This is a treasure to hold in your cellar for a decade or more."

2007 BÂTARD-MONTRACHET

GRAND CRU

95 points

"Bâtard's power expressed without any excess weight: This wine is delicate and detailed rather than monolithic. Most of the detail appears at the end, with a subtle length that expands and extends for minutes, touching on wildflower honey, rich pineapple and peach. The initial aromas should develop with age, as the wine opens over the next ten years in bottle."

2007 BIENVENUES BÂTARD-MONTRACHET

GRAND CRU

94 points

"... this wine has its own sophisticated minerality. The structure is robust, heady with alcohol and fleshed out by oak until air brings out the sunny richness of fruit, along with a citrusy scent of orange blossoms. The wine's pale intensity should evolve into more transparent and detailed flavors with six to eight years of age."

2007 PULIGNY-MONTRACHET

93 points

"Significantly more forward than Domaine Leflaive's premier crus from 2007, this village wine is heady and distinctive. It has a refreshing, wintergreen-like mintiness to brighten the ripe fruit — ranging from nectarine to quince, ginger and honey. The flavors tessellate within a frame of acidity and a broader outline of oak, flawlessly structured. Decant this for roast veal, whether you open it now or over the next several years."

2007 PULIGNY-MONTRACHET

1ER CRU LES PUCELLES

91 points

"Hidden with oak structure, this golden wine has firmly structured fruit, with the broad, sumptuous flavor of ripe peach. The middle fills out and grows increasingly rich with air, though the fruit remains captive to the oak."