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By Stephen Tanzer

# **Domaine Leflaive**

"The chardonnay in 2011 ripened more by concentration than by photosynthesis owing to hot weather in August, said winemaker Eric Remy. 'We were able to get good ripeness at modest sugar levels, generally between 11.7% and 12.7%,' he said, adding that 'the early picked stuff was chaptalized a bit." Domaine Leflaive harvested during the last seven days of August, finishing with the grand crus on the 30th and 31st. Yields were higher than usual, averaging 47 hectoliters per hectare, but the Batard and Chevalier were more like 35 to 37 owing to hail in July. The estate eliminated some dried grapes at harvest time, and acidity levels after the malolactic fermentations were between 4.7 and 5.2 grams per liter--one of the highest figures given to me during my tour of the Cote de Beaune this spring."

## 2011 Domaine Leflaive Puligny-Montrachet

"Fruit-driven aromas of apricot and yellow peach complicated by noble Puligny herbs. Supple, spicy and dry, with an herbal perfume carrying through onto the firm, lingering finish. Not a fat style but not austere either, in spite of a trace of greenness on the back. (Incidentally, Leflaive's Bourgogne Blanc showed enticing musky soft citrus fruit and excellent breadth for its appellation.)" **88-90** 

## 2011 Domaine Leflaive Meursault Sous le Dos d'Ane

"Pale, bright yellow. Sexy aromas of fresh apricot, yellow peach, clove and nut oil. Thicker and sweeter than the Puligny villages, with a solid stony underpinning to the yellow peach and spice flavors. Not particularly deep but shows good stony lift and depth. From vines planted in 2004 and 1995." **89-91** 

## 2011 Domaine Leflaive Puligny-Montrachet Les Folatières

"Pale, bright yellow. Expressive musky aromas of candied lemon peel, peach, spices and flowers. Silky, fresh and firm, with ripe acidity framing and carrying the flavors of lemon peel and flowers. Lovely stuffing and lift here. Finishes dry and perfumed, with sneaky length and subtle minerality. Leflaive is using just 20% to 25% new oak for their premier crus nowadays, notes winemaker Eric Remy." 90-93

#### 2011 Domaine Leflaive Puligny-Montrachet Clavoillon

"Pale, bright yellow. Yellow fruits, spices and a hint of hot rocks on the nose; less floral and refined than the Folatieres. Juicy, spicy, laid-back and on the lean side; quite dry and uncompromising. Finishes with good stony cut and very good length. This will need time to expand." 89-92

#### 2011 Domaine Leflaive Puligny-Montrachet Les Combettes

"Green-tinged pale yellow. Slightly reduced aromas of lemon drop, pineapple and smoke. A step up in richness and pliancy from the Clavoillons but a bit youthfully disjointed today, finishing with slightly bitter citrus and pineapple notes." **90-93** 

#### 2011 Domaine Leflaive Puligny-Montrachet Les Pucelles

"Bright yellow. Sexy aromas of lemon drop, white flowers, crushed stone and noble herbs. Lively and light on its feet, with excellent definition and lift accentuated by some CO2. Finishes with a note of pineapple and excellent citrus grip. Rectilinear now, but this should expand with further elevage." 91-94

#### 2011 Domaine Leflaive Bienvenues Bâtard-Montrachet

"Pale green-tinged yellow. Peach and soft citrus fruits on the nose. Sweet, fat and fruity, with a honeyed impression that almost suggests some residual sugar. An impressively concentrated fruit bomb in the mouth, complemented by an element of smoky oak. Finishes fruity and long, a bit drier than the middle palate suggests but still with an oak-spicy sweetness." 91-93

#### 2011 Domaine Leflaive Bâtard-Montrachet

"Pure, nuanced nose offers orange oil, hazelnut, almond and smoke. Rich and broad in the mouth, but with a surprisingly light touch to the rather powerful pineapple and orange blossom flavors. Quite fine and not at all heavy (this is 13.1% alcohol after a bit of chaptalization) thanks to firm underlying energy. Builds subtly and slowly on the firm back end. Evolving slowly." **92-94** 

#### 2011 Domaine Leflaive Chevalier-Montrachet

"Bright yellow with a green tinge. Ineffable, high-pitched aromas of crushed stone, lavender and violet. Fine-grained, elegant and airy yet also powerful, with terrific vibrancy to the floral and crushed rock flavors. Conveys an impression of strong acidity and finishes dry, very long and brilliantly precise. 'The concentration from the sun risked burning off the grapes' acidity, which is why we were the first to pick here in 2011,' noted winemaker Eric Remy." 93-95

## 2011 Domaine Leflaive Montrachet

"(aging in a single new 300-liter barrel): Iodine, spices and smoky oak on the nose, with a peach quality emerging with air. Dense, sweet and broad, with sexy minerality and musky smokiness. Large-scaled but not heavy. Lower in pitch than the Chevalier and not quite as long on the dry, firm finish. But this is much harder to taste today owing to the strong oak element." **92-95** 

