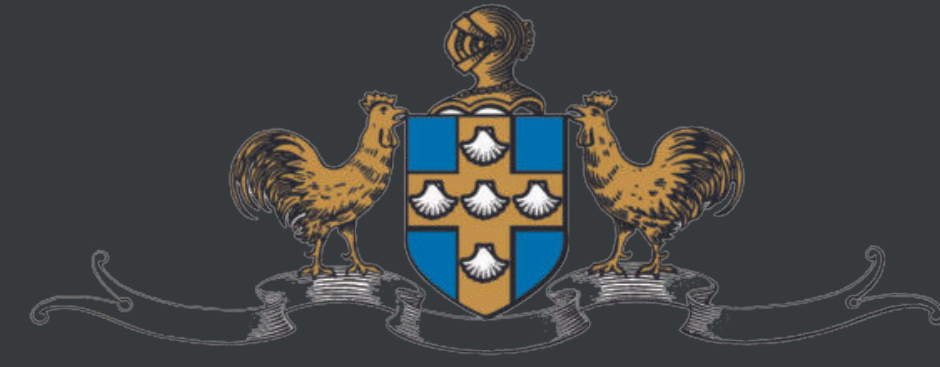


ARMIT WINES



DOMAINE LEFLAIVE

2021 VINTAGE - EN PRIMEUR



We are delighted to present the 2021 vintage from Domaine Leflaive. Representing this legendary address in Puligny-Montrachet has been a source of pride for Armit Wines for over two decades and offering these iconic wines is the highlight of our Burgundy campaign.

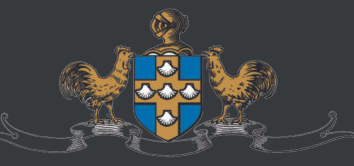
In 2021, the Domaine's hallmark finesse was present across the range, and the team has crafted wines that comfortably sit amongst the very best of the 2021 vintage. The family of wines shares a common thread: terroir expressive, complex and complete. With an average of 60% less of each cuvée, allocations will be very limited.

“The success of any vintage is first and foremost one in which vines are skilfully taken care of during the entire growing season.”

This philosophy belongs to one of the most prominent women in wine-making history, the late Anne-Claude Leflaive. She was a maverick, responsible in 1990 for the implementation of organic and biodynamic practices at a time when the use of pesticides was the norm. “La Biodynamie” yielded impressive results, and the wines had never been so good.

Brice de la Morandière, Anne-Claude's nephew, now works side by side with the current regisseur, Pierre Vincent. The duo have built on the Domaine's heritage by introducing important innovations in the cellar. From 2016, wines are subjected to less racking and pumping over, whilst bottling is handled with even greater care: DIAM corks are now used to seal the bottles, a further testimony to the meticulous approach of the Domaine and their quest to preserve the arresting beauty of their wines.





THE 2021 VINTAGE

HOW TO REQUEST AN ALLOCATION

Every year, our Master Sommelier and Burgundy buyer Nicolas Clerc visits the region to hear first-hand from our producers their experience of the vintage. We had the pleasure to be received at Domaine Leflaive by Brice and Pierre at their impressive new cellars in the heart of Puligny-Montrachet.

As Brice de la Morandière tells us, "Marked by frost and humidity, this year proved to be particularly difficult for the vines. It is nature that decides everything". Exceptions are needed to confirm the rule: with late harvests, the 2021 vintage breaks the precocity that the vineyards have experienced in recent years, and April's powerful frost came as a painful reminder of the forces of nature.

After a cold first part of winter, March turned out to be spring-like, even hot in the last week of the month. The buds appeared, vegetation developed, and after these premature advancements, the vines experienced three days of snow and even worse, three nights of severe frost, from 6th to 8th April. The effects were extreme, with losses of around 30% in some appellations up to 80% of the harvest in Chevalier-Montrachet.

The rest of April and May were cool and rainy, which slowed down vegetative development, whilst June offered an alternation of stormy periods and heat. These erratic conditions culminated in a small heat wave from 15th to 19th June, followed by frequent thunderstorms and an episode of hail on the 21st June in Solutré.

A gloomy and often rainy period followed in July. The threat of mildew was constant, requiring expert intervention from the vineyard teams. It wasn't until the second part of August that the sun reappeared, observing a significant rise in temperature

toward the end of the month. This weather pattern, which lasted through the beginning of September, allowed for the maturity of the grapes to catch up.

The return of the rain in mid-September, up to 65 mm in a single week, signalled the time for the harvest, which began on 22nd September. In comparison, the 2020 harvest started on 20th August. It lasted for eight days as per usual for a half harvest. In this complicated year, between frost and humidity, the maturity remained remarkable with degrees (12.5 potential alcohol) offering promise for a most satisfying family of wines.

The best way to describe the 2021s in the Côte de Beaune is quality over quantity. Although demand for white Burgundy is at an all-time high, the top domaines had to prioritise their selection, from the vineyards to the winery, yielding accomplished wines in a vintage that has challenged winemakers to their limits.

The 2021 contrasts with the three previous vintages in Burgundy, marked by hot and dry growing seasons that yielded concentrated and often robust wines. Instead, the 2021s represent a classic Burgundian style marked by lower alcohol and freshness, attributed to balanced pH levels.

If 2021 has put winemakers to the test, the team at Domaine Leflaive has undoubtedly received the highest grade with honours. The estate's hallmark precision, complexity, and finesse are beautifully displayed across their range, and Nicolas writes in his tasting notes: "a triumph, and not a hint of the trials of the vintage". Where quality is made so present, it is no surprise that quantities are very limited and allocations will be smaller than usual.

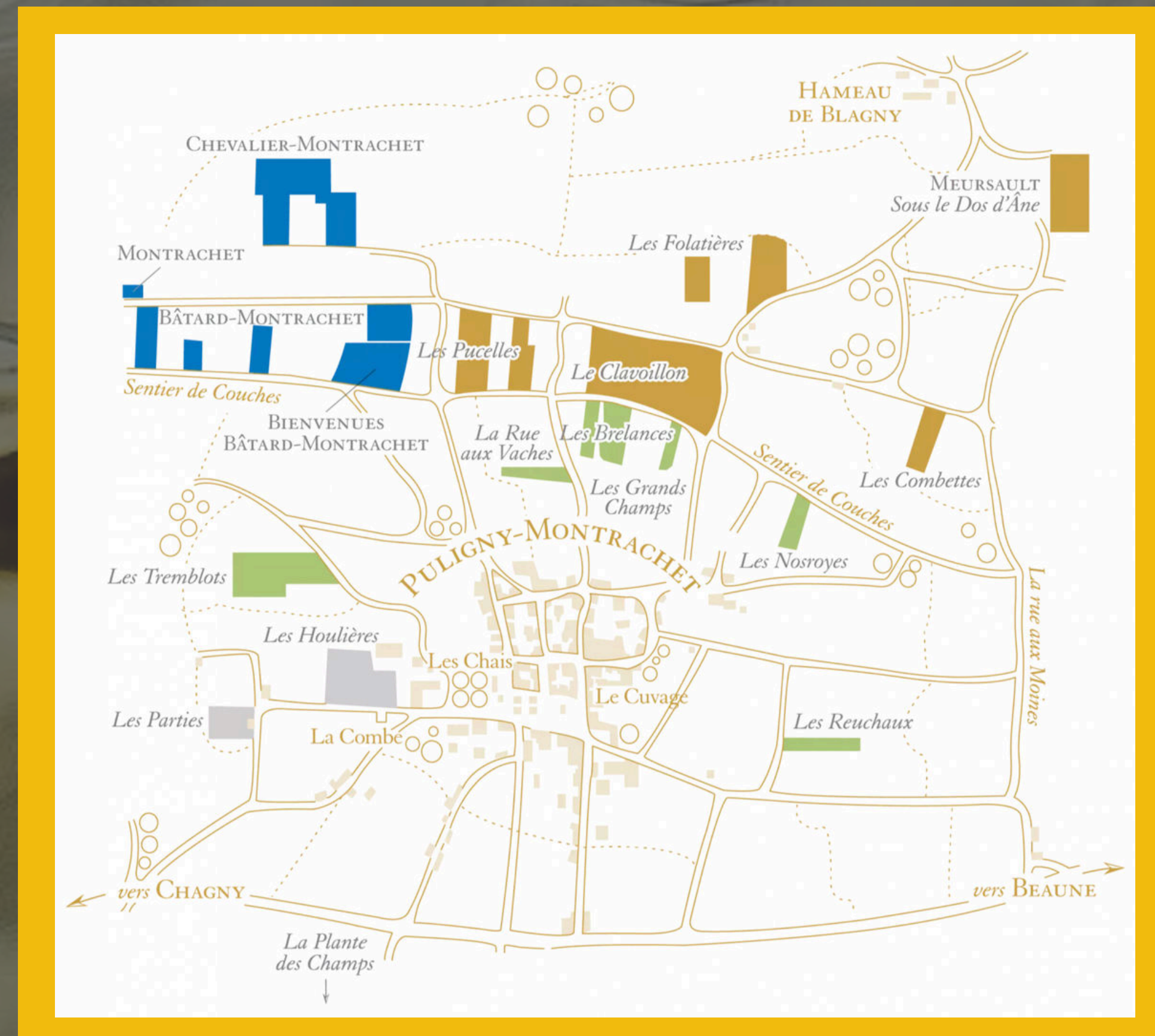
Please note that these wines are available for bonded storage or immediate delivery in Winter 2023 in the UK only. Due to high demand and limited quantities, all Leflaive wines are sold by allocation only and we kindly request balanced orders. We will prioritise customers who buy broadly across the range. For further information on allocations please contact your account manager or email clients@armitwines.co.uk.



THE DOMAINE LEFLAIVE VINEYARDS

“It is simple to express the beauty and diversity of the 'Climats' of Burgundy. These 'Climats' amaze me, sometimes surprise me, and always move me. At Domaine Leflaive, we seek to spark and share these emotions, from appellation to appellation, from vintage to vintage.”

Brice de La Morandière



Bourgogne:

Les Parties, Les Houlières and La Plante des Champs.
Hectares: 4.31
Years planted: 1979 – 2003

Puligny-Montrachet Village:

Les Tremblots, La Rue aux Vaches, Les Brelances, Les Grands Champs, Les Nosroyes, Les Reuchaux
Hectares: 4.70
Years planted: 1955 – 2003

Premier Crus:

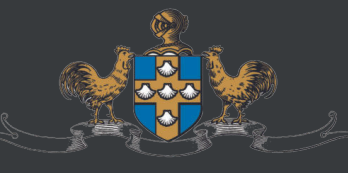
Chassagne-Montrachet 1er Cru La Maltroie
Hectares: 0.17
Years Planted: 2005 - 2006
Puligny-Montrachet 1er Cru Clavoillon
Hectares: 4.79
Years Planted: 1959 - 1988
Puligny-Montrachet 1er Cru Les Folatières
Hectares: 1.60
Years Planted: 1962 - 1999

Puligny-Montrachet 1er Cru Les Combettes
Hectares: 0.73
Years Planted: 1963 - 1972

Puligny-Montrachet 1er Cru Les Pucelles
Hectares: 2.75
Years Planted: 1957 - 1985

Grand Crus:

Bienvenues-Bâtard-Montrachet Grand Cru
Hectares: 1.15
Years Planted: 1958 - 1959
Bâtard-Montrachet Grand Cru
Hectares: 1.72
Years Planted: 1962 - 1989
Chevalier-Montrachet Grand Cru
Hectares: 1.79
Years Planted: 1955 - 1980
Le Montrachet Grand Cru
Hectares: 0.08
Years Planted: 1960



DOMAINES LEFLAIVE MÂCON-SOLUTRÉ 2021

£190 per 6x75cl IB

The most overt and open of the Mâcon stable whose vineyard, at the bottom of the valley, shares the same rich, alkaline clay soil as Pouilly Fuissé. Seductive golden and white fruit on the nose. The palate is quite rich, with a sexy, toasty sweetness, fine balancing acidity and really nice length. Just four barrels were made (around 120 dozen!).

Drinking window: 2023-2027



DOMAINES LEFLAIVE AUXEY-DURESSES 2021

£250 per 6x75cl IB

Lying between Meursault and the rather beautiful village of St Romain, you will see a lot more of this traditionally cool (climate) appellation as global warming exacts its influence. Full, gold-white colour. Lifted white fruit on the nose with a hint of spicy leather, both mineral and rich. Lovely, supple flavours on the palate, with a surprisingly clenched power to the fruit and fine, fresh acidity on the finish. Frost caused a 60% loss in this vineyard resulting in a yield of just 15 hl/ha and seven barrels made.

Drinking window: 2023-2027

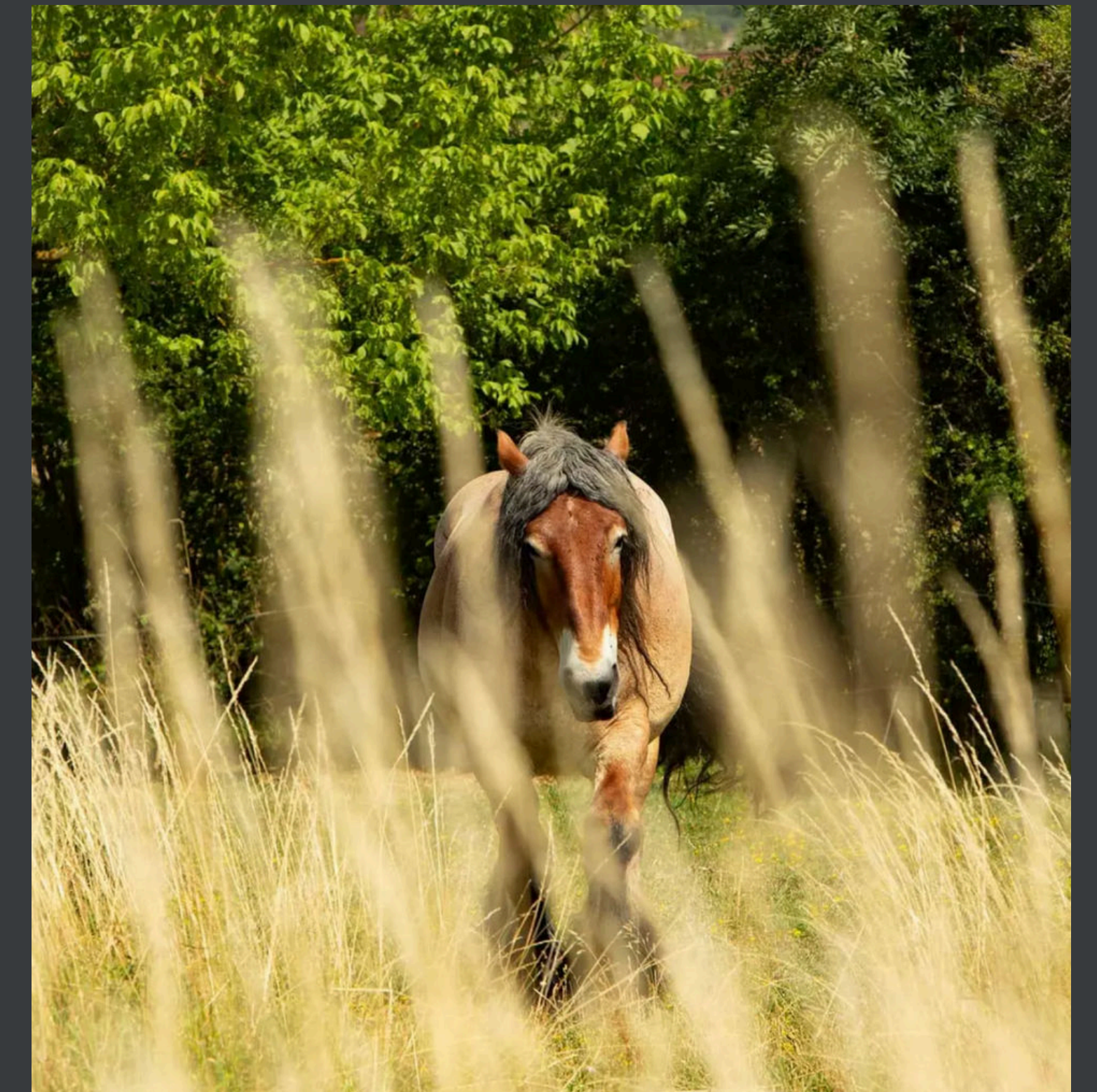


DOMAINES LEFLAIVE POUILLY-FUISSÉ 2021

£300 per 6x75cl IB

Open and delicate, with a well-seasoned oak character and pretty floral notes. The palate is fresh, saline and mineral, with notes of green apple, oyster shell and citrus peel. There is a rich texture balanced by superb density and tension. The length is superb.

Drinking window: 2025-2029





BOURGOGNE BLANC 2021

£375 per 6x75cl IB
£190 per 1x150cl IB

A pure and pretty nose unfurls with notes of delicate orchard fruits and just a hint of reduction. The palate is tense and mineral, with hints of lemon peel and green apples. There's good grip and texture on the palate, finishing elegant and racy. Incredibly fine for a Bourgogne Blanc.

Drinking window: 2023-2026



PULIGNY- MONTRACHET 2021

£645 per 6x75cl IB
£305 per 1x150cl IB

The 2021 Puligny offers brilliant poise and precision. There are hints of white flowers, hazelnut and brioche alongside sweet orchard fruits and orange peel. The palate is a little denser than the Bourgogne, giving it a hint of seductive richness. Quite simply, a delicious Puligny village and a reference point for the appellation within this category.

Drinking window: 2023 – 2026





PULIGNY-MONTRACHET 1ER CRU FOLATIÈRES 2021

£765 per 3x75cl IB

The nose at this point is quite shy and closed, with some mineral notes and some orchard fruit characters. The palate is velvety, with a buttery density. The richness of the texture is signing the wine, which is balanced with a precise salinity. A notable length is enhanced by the toasted hazelnut tones of the oak. A very gastronomic wine.

Drinking window: 2024-2028

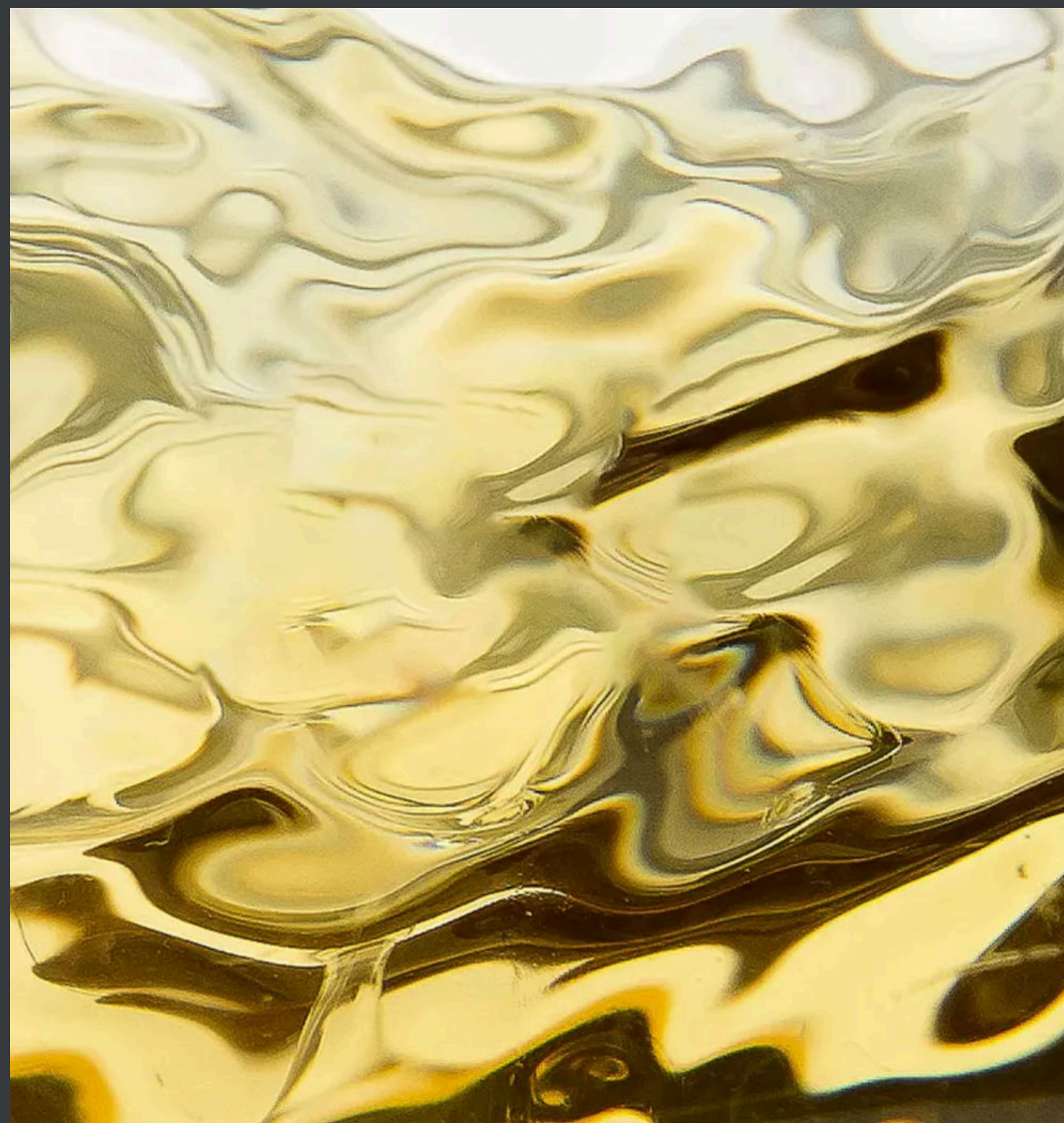


PULIGNY- MONTRACHET IER CRU PUCELLES

£1,248 per 3x75cl IB
£2,655 per 3x150 cl IB

At once tense and generous, Pucelles offers us seductive notes of white peach, lemon peel, warm brioche, almonds and freshly baked pastry. The fruit is ripe and generous, whilst the brilliant acidity keeps it fresh and racy. With time in the glass, this offers enticing hints of yellow plum and nectarine. Tense and juicy, ripe and lean, it's a triumph from Pierre Vincent and his team.

Drinking window: 2025-2029



PULIGNY- MONTRACHET IER CRU COMBETTES 2021

£1,075 per 3x75cl IB

We confess this is always one of our favourites, and Combettes was a triumph this year. Pretty, pure and floral, with layers of golden fruit, pretty white flowers, hazelnut, brioche, and ripe orchard apples. The palate is at once firm and concentrated, but at the same time so light on its feet. Delicate and beguiling, this is a complete wine. Quite stunning.

Drinking window: 2025-2029





BIENVENUE-BÂTARD MONTRACHET GRAND CRU 2021

£2,375 per 3x75cl IB

Tightly wound, the reduced nose unfurls to offer golden stone fruit, with a gorgeous nutty character of blanched almonds and hazelnuts. The palate reveals orange peel, ripe pear and a touch of new wood. In this young Bienvenue, the texture is the most enticing aspect: rich yet satiny, at once firm and supple. A joy to taste.

Drinking window: 2025-2029



BÂTARD- MONTRACHET GRAND CRU 2021

£2,550 per 3x75cl IB

Batard was decidedly open and forthcoming upon tasting, with a firm and grippy texture and superb length. Pears, lemon oil, ground hazelnuts, freshly baked brioche and just a hint of spice brings body and richness. Of course, behind which, there's a brilliant mineral tension.

Drinking window: 2025-2029



CHEVALIER- MONTRACHET GRAND CRU 2021

£3,195 per 3x75cl IB

What a joy to taste. Chevalier is at once ripe and honeyed, mineral and saline. Embryonic in its youth, but all of the components of a brilliant Chevalier are in place. It's grippy, sappy and textured, showing such finesse at this early stage. Orange oil, ripe orchard fruit, toasted brioche, vanilla pod and spice intermingle with lime blossom and white tea. A triumph, and not a hint of the trials of the vintage.

Drinking window: 2025-2031





To enquire about your allocation for the 2021 releases from Domaine Leflaive En Primeur, please contact your account manager or email clients@armitwines.co.uk at your earliest convenience.

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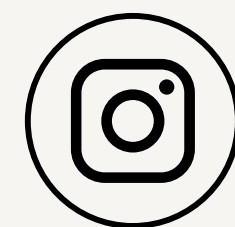
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clients@armitwines.co.uk
or contact your account manager directly.

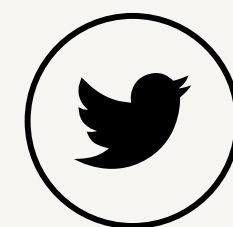
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