BY APPOINTMENT TO HER MAJESTY THE QUEEN WINE MERCHANTS CORNEY & BARROW LIMITED LONDON

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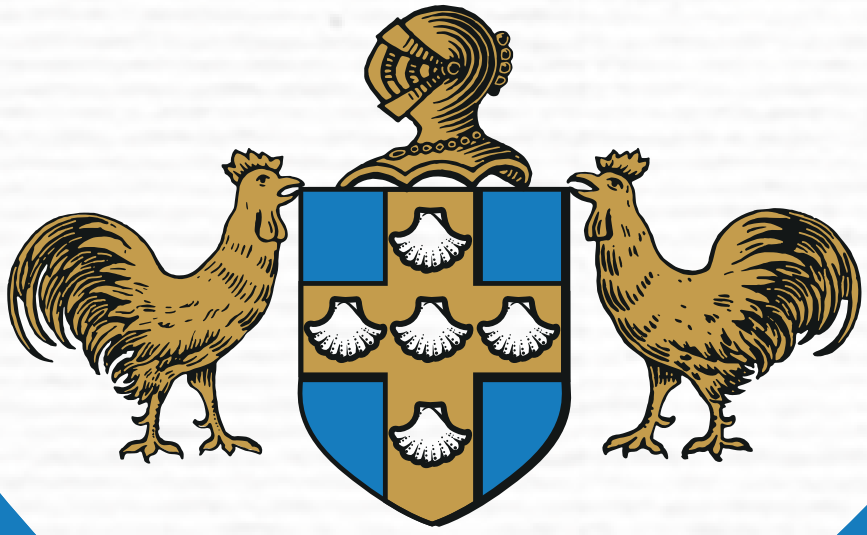
CORNEY & BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE LEFLAIVE

2020 VINTAGE, EN PRIMEUR

« On est amoureux de ces 2020… »

“We are in love with these 2020s…”

Pierre Vincent, Winemaker & General Manager, November 2021

DOMAINE LEFLAIVE 2020

Pierre Vincent is smitten, and so are we. Domaine Leflaive's 2020s are wines to lose your head over, which will take their place alongside the 2017s and 2014s in the premier league of modern greats.

Adam Brett-Smith and I tasted them on a bright, cold November morning in the pristine Leflaive cellars in Puligny-Montrachet, with Pierre Vincent and Managing Partner Brice de La Morandière. We started at the bracingly early hour of 8am yet there was already a reassuring hum of activity around us.

As Pierre poured his 2020 Bâtard-Montrachet, there was an impressive crack. I looked around, expecting the long-awaited vinous epiphany, before realising that in his excitement (or was it the cold?), Adam had snapped his Zalto wine glass. Selflessly, he managed to preserve the tasting sample as the glass stem and base shattered theatrically around his feet.

Anyway, down to business. Although 2020's summer was warm, not to say hot, this is by no means an *année solaire* (that wonderful French shorthand for 'rather gauchely fruity'). There is certainly richness and structure, but there is poise too. Three saving graces of the 2020 season were:

- saturated soils, thanks to a rainy winter, which eased the vines through the dry summer;
- the absence of 2019-style summer heat spikes; and
- cool nights, which moderated the sugar levels.

A hallmark of the Leflaive 2020s is their pitch-perfect freshness. Not easy to achieve in a warm season and whilst we can speculate on the reasons – concentration of acids, some heat-induced blockage of maturation, those cool nights – the evidence is in the glass. These are a joy in their infancy and give every impression that they will continue to thrive through childhood. (In this sense, they may bear more relation to the 2017s than the steely young 2014s…)

The 2020 fruit profile at Leflaive is more white than yellow (forgive the simplicity), as befits a vintage of classicism and refinement. There is beguiling perfume, despite the summer warmth: daisy and jasmine on Clavoillon and Pucelles, tending towards honeysuckle in the richer Combettes, Folatières and Bienvenues. A honed sense of extract brings weight and shape without the elevated richness of the 2019s. Alcohols nestle in the sweet spot of 13-13.5% abv. The stars have aligned, in other words.

The scene was set by a mild and rainy autumn and winter, which allowed the water tables to recover quickly after the dry 2019 summer. Spring started early, with a sunny March and April. Strong, sustained winds kept the vineyards healthy. France's two-month Covid lockdown, which spanned the period from March to May, did not impede the team, who were able to continue their work of pruning, preparing the soil, attaching canes and de-budding.

Flowering, which culminated between 20th and 25th May in Leflaive's Côte de Beaune vineyards, took place in optimally warm, dry conditions. By the traditional 100-day countdown from flowering to harvest, this suggested the domaine's pickers would be needed early, between late August and early September.

It has been widely reported that the 2020 Burgundy harvest was uncommonly early. However, the growing season was not especially short. This is a crucial difference between 2020 and, say 2003, in which the heart of the growing season was much shorter (85 days was not unusual in 2003). From the beginning of flowering to the first day of harvest at Leflaive in 2020 – the theoretical minimum – there were 93 days, with the majority therefore picked close to the supposed 100-day norm.

A rainy and cool June re-hydrated the soils before the hot, dry summer set in. As mentioned, the consistency of heat is a point of difference with 2019. The period from 8th to 15th August 2020 saw sustained temperatures in the mid-30s, contrasting with heat spikes of over 40°C in 2019.

Thanks to this summer heat, harvest started even earlier than initially predicted. The habitual 'saving rains' of early August fell as a sprinkling on 17th August and then more generously on the 22nd, at the start of picking.

Harvest started in Puligny on 20th August. Pierre Vincent praised the "superb condition" of the grapes, "with lots of juice and lovely fruity aromas." Brice de La Morandière modestly concedes that 2020 "surprised us both by its quality and by its generosity."

There is a certain irony that the year of Covid lockdowns, when growers were unable to travel, saw a season in which everything went right in the vineyards, requiring relatively little input (other than the all-important choice of picking date). Perhaps unsurprisingly under such conditions, the Leflaive team has hit the bullseye, in both the Côte de Beaune and the Mâconnais.

A final thought: 2021 was a much smaller crop and a trickier growing season, so do make the most of these gorgeous 2020s while you can. They rank among the very best modern Leflaives and are a new benchmark for Brice, Pierre and the team.

Guy Seddon

GUY SEDDON
DECEMBER 2021

VINEYARD HOLDINGS

MÂCONNAIS	Hectares	Years Planted
Mâcon-Verzé (Les Cassons, En Perret, Escolles, Les Muse)	*12.05*	*1930 - 2010*
Mâcon-Verzé Les Chênes	*3.43*	*1935 (0.45 ha); 1973 - 2002 (2.98 ha)*
Mâcon-Verzé Le Monté	*0.94*	*1964 - 1965*
Mâcon-Igé	*0.82*	*1986 - 1989*

VILLAGE & REGIONAL WINES

Bourgogne Blanc (Les Parties, Les Houlières and La Plante des Champs)	*4.31*	*1979 - 2003*
Puligny-Montrachet	*4.70*	*1955 - 2003*

PREMIER CRU VINEYARDS

Chassagne-Montrachet 1er Cru La Maltroie	*0.17*	*2005 - 2006*
Meursault 1er Cru Sous le Dos d'Âne	*1.26*	*1995 - 2004*
Puligny-Montrachet 1er Cru Clavoillon	*4.79*	*1959 - 1988*
Puligny-Montrachet 1er Cru Les Folatières	*1.60*	*1962 - 1999*
Puligny-Montrachet 1er Cru Les Combettes	*0.73*	*1963 - 1972*
Puligny-Montrachet 1er Cru Les Pucelles	*2.75*	*1957 - 1985*

GRAND CRU VINEYARDS

Bienvenues-Bâtard-Montrachet Grand Cru	*1.15*	*1958 - 1959*
Bâtard-Montrachet Grand Cru	*1.72*	*1962 - 1989*
Chevalier-Montrachet Grand Cru	*1.79*	*1955 - 1980*
Le Montrachet Grand Cru	*0.08*	*1960*

Please Note

Please note these wines are sold on the clear understanding that they will be stored and delivered in the UK only. Due to high demand outstripping available quantities, many of these wines are on allocation. We ask for a balanced order as it is simply not possible nor fair to other customers to give an allocation of just the grands crus for example. For further advice please speak to your usual salesperson or ring our Fine Wine Sales Team on 020 7265 2430.

2020
TASTING NOTES

Tasting notes by
Adam Brett-Smith

DOMAINES LEFLAIVE

Domaines Leflaive (with an 's') is the Domaine's operation in the Mâconnais. We have offered the Mâcon-Verzé since its inaugural 2004 vintage. In the 2017 vintage, two single vineyard cuvées were isolated, joined this year by the Mâcon-Solutré.

MÂCON-VERZÉ

Green gold. The nose is elegantly perfumed, subtly rich, with a hint of taut white and gold fruit. The palate dances well, is full and plump but again with that elegance that refreshes the natural weight to a delectably long finish. Lovely.

It's worth saying that this pocket battleship was tasted immediately after Chevalier and le Montrachet and was still smiling… as was I.

Corney & Barrow Score 18
Recommended drinking from 2022 – 2025

£315/Case of 12 bottles, in bond UK
£345/Case of 6 magnums, in bond UK

MÂCON-IGÉ

Offered for the first time in the 2018 vintage (but not last year) this is the smallest of the single vineyards, and lies on cooler soil to the north of Verzé (see map). I have called this the Folatières of this Domaine's Mâconnais wines for its heart-on-sleeve quality and to a degree it has this in 2020. The nose however, is more restrained, with an elegant, stony white-fruit perfume, touched by cream. This slightly ethereal quality is contrasted by a palate that is taut yes, but with firm, rich, fabulously pure flavours. This vineyard clearly relished the very warm, dry, central summer months – that are held beautifully in check. Long finish.

Corney & Barrow Score 18-
Recommended drinking from 2022 - 2025

£315/Case of 12 bottles, in bond UK
£345/Case of 6 magnums, in bond UK

MÂCON-VERZÉ LES CHÊNES

Lying just north-northwest of Le Monté and on clay limestone soil, this is slightly higher toned, more tense, with intriguingly a weightier, richer perfume in 2020 (than in 2019) but with a beautifully clean, pure dryness to the palate (that Puligny touch) and a full, lusciously viscous finish.

Corney & Barrow Score 17.5
Recommended drinking from 2022 – 2025

£345/Case of 12 bottles, in bond UK
£375/Case of 6 magnums, in bond UK

MÂCON-SOLUTRÉ-POUILLY

On largely clay soil, rich and alkaline and from the appellation of Solutré-Pouilly, this has unsurprisingly the fullest flavours of the Mâcon wines. Gorgeous, biscuity, rich nose of golden white fruit, but with a wonderful, almost haunting elegance. The palate is dry by contrast, savoury with fine concentration, that heart on sleeve quality for sure but with finesse and purity to the finish. Lovely wine.

Corney & Barrow Score 18.5
Recommended drinking from 2022 – 2025

£345/Case of 12 bottles, in bond UK
£375/Case of 6 magnums, in bond UK

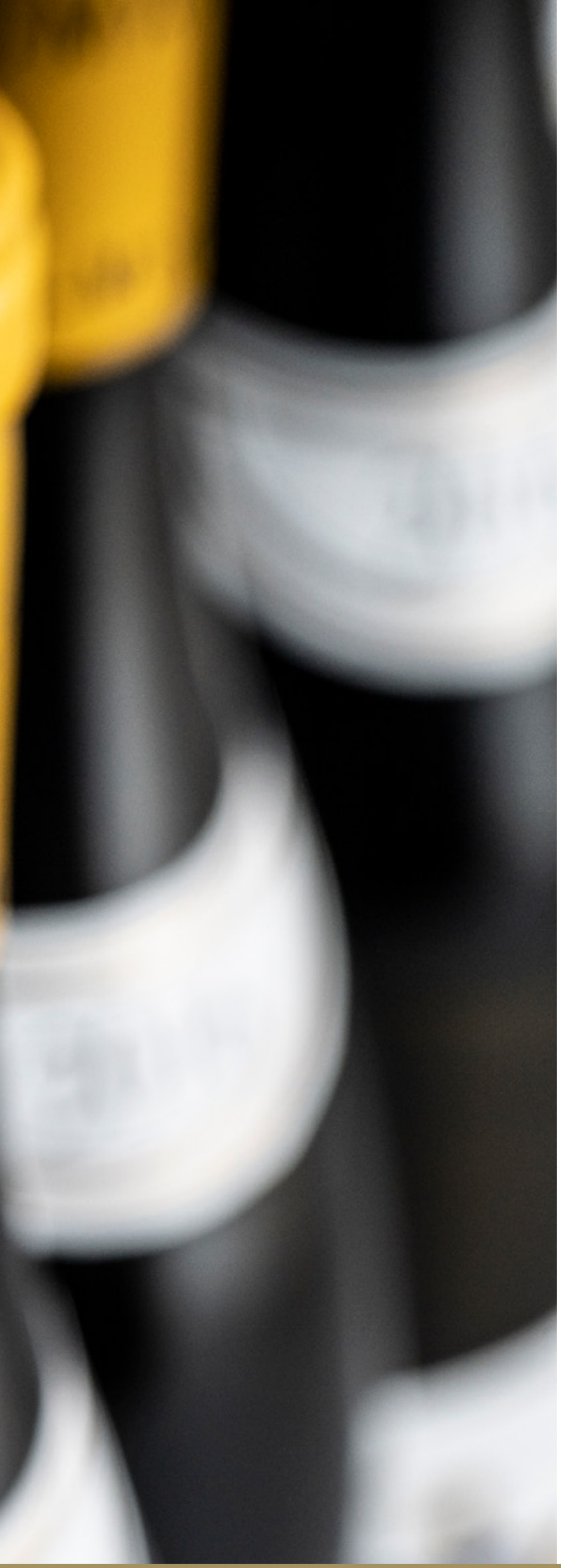
MÂCON-VERZÉ LE MONTÉ

Just under one hectare (!) in size, this is the second smallest of the single vineyards and my favourite in 2020. Compressed, actually reductive on the nose, but slowly opens to reveal a tense, nutty richness with that struck match perfume. The palate is silken with a sappy, sherbet freshness, a fine line of acidity and beautiful length. Very, very good.

Corney & Barrow Score 18.5
Recommended drinking from 2022 – 2025

£370/Case of 12 bottles, in bond UK
£400/Case of 6 magnums, in bond UK

PULIGNY - MONTRACHET
DOMAINES
LEFLAIVE
(COTE D'OR)
MAINES



LEFLAIVE & ASSOCIÉS

These two wines stem from Domaine Leflaive's longstanding relationships with a small number of quality growers in the Côte de Beaune.

BOURGOGNE BLANC (ASSOCIÉS)

Offered for only the second time and from five tiny plots (Les Equinces, Bluses, Le Pré de la Dame, Les Fermelottes, Champs Perrier). The two sisters who own them have a particularly close relationship to the Domaine and farm biodynamically. Creamy, plump fruit on the nose. Delicately simple flavours, with a sort of suspended weight to the easy, supple fruit and a kick of acidity on the finish. Slightly shades the excellent 2019.

Corney & Barrow Score 17
Recommended drinking from 2022 – 2025

£475/Case of 12 bottles, in bond UK
£505/Case of 6 magnums, in bond UK

AUXEY-DURESSES

I think that our changing weather patterns will see a lot of these so-called lesser appellations beckoning smart money. Auxey Duresses will be there. Lying between Meursault and the beautiful village of Saint Romain and high on the slopes, this always harvests later. Full-yellow gold colour. Delectable toasty fruited nose. The palate is ripe and supple with a biscuity richness and that quintessential lifted Leflaive quality on the long finish.

Corney & Barrow Score 17.5+
Recommended drinking from 2022 – 2025

£450/Case of 12 bottles, in bond UK
£480/Case of 6 magnums, in bond UK

Ordering

Whilst we do include an order form with this offer it is **strongly advised,** to avoid disappointment, that you **call** or **email** your order in. All contact details are at the end of the offer.

BOURGOGNE BLANC

Long ago I suggested this would be a great wine to show your bank manager (in the days when you might have had a bank manager). You of course would be begging for a loan and he would be looking at your profligacy and ability to repay. Both of you would be swept away by the quality, the bank manager would be reassured by the apparently humble *appellation* and only you would know that its pedigree was flawless (3 tiny plots in and around Puligny – Les Parties, Les Houilères, La Plantes des Champs) and its price comfortingly close to profligacy. A terrific deal for both. In the margin I wrote that this wine settled on you like a veil with an elusive, ethereal, cream, pure, lithe fruited perfume. The palate floats in silken, delectably ripe fruit flavours both rich and light. So Puligny; so good.

Corney & Barrow Score 17.5++
Recommended drinking from 2023 – 2025

£325/Case of 6 bottles, in bond UK
£355/Case of 3 magnums, in bond UK

PULIGNY-MONTRACHET

Possibly the best Puligny *village* I have tasted at the Domaine to date and drawn as always from seven tiny plots (Les Tremblots, Les Brelances, Les Nosroyes, La Rue aux Vaches, Les Grands Champs, Les Reuchaux and Les Houlières) the oldest of which, Les Tremblots, dates back to 1955. Even the youngest, Les Brelances is almost 20 years old....

Green gold colour. The sweet, creamy perfume floats over rather than assaults the nose. The palate is both silken and dry with a delectable weight of pure ripe fruit and, most lovely of all, a startling burst of freshness to the finish. A delight.

Corney & Barrow Score 18-
Recommended drinking from 2023 – 2025

£575/Case of 6 bottles, in bond UK
£605/Case of 3 magnums, in bond UK

MEURSAULT 1ER CRU SOUS LE DOS D'ÂNE

This vineyard lies in a cool hollow close to the hamlet of Blagny (see map), the very topography twinned beautifully with the warmth and dryness of 2020. This is in every sense a "cool" Meursault, casually embracing the buttery, fatter qualities for which so much of this village is famous but wearing them lightly. Indeed the 2020 has a haunting quality to the lithe, supple, elegantly fruited nose touched by cream. Oh, the palate has richness alright and weight too but it is beautifully reined in, with grainy, fresh acidity and a full, lengthy finish. Very good indeed.

Corney & Barrow Score 18-
Recommended drinking from 2023 – 2026

£780/Case of 6 bottles, in bond UK
£810/Case of 3 magnums, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU LA MALTROIE

I may be some time... This is the penultimate vintage of this precious oddity as the Domaine has decided to grub-up the now too old vines and replant. Collectors will be particularly interested doubtless. For some reason this vineyard reminds me of the Puligny-Montrachet 1er Cru Clavoillon of a previous generation. Chassagne in any case is usually heavier than Puligny (the term is relative) and Maltroie sits on a mineral clay vein with a solid bedrock of limestone. Green, white colour and with a powerful white fruited nose touched by cream. The palate is medium weight with broad open flavours, a rather fascinating diversion in this quintessentially Puligny Domaine which possesses an authoritative length.

Corney & Barrow Score 17
Recommended drinking from 2023 – 2026

£780/Case of 6 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU CLAVOILLON

Just under 5 hectares in size but 15% of the total vineyard area – which gives you some idea of the scale – this matches the superlative 2018 (and 2019 for that matter) in quality but with that "lifted" hallmark of these 2020s. Green-gold in colour. Again, creamily white fruited in perfume, this has in addition a zesty and high-toned ripeness on the nose, matched by a palate that dances quite beautifully between richness, weight with and a gorgeous, historically mythical elegance. Lovely wine.

Corney & Barrow Score 18
Recommended drinking from 2023 – 2026

£780/Case of 6 bottles, in bond UK
£810/Case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU FOLATIÈRES

With a very high average age of vines (the oldest plots from 1962, the youngest from 1999), this delectable vineyard is renowned for its extrovert flair and flamboyance. Even in extreme youth it wears its heart on its sleeve. I love it. In 2020, however, it offers a tension with its flamboyance, a silken, lithe ripeness on its nose and a lush golden, rather than white richness on the palate. The beauty is in the balance, taut, dry with a mineral thread to its undoubted sensuality and length. "Fab" I wrote in the margin. And so it is.

Corney & Barrow Score 18 - 19
Recommended drinking from 2023 – 2027

£1,375/Case of 6 bottles, in bond UK
£1,405/Case of 3 magnums, in bond UK

Montrachet 1er
LES PUCELLES

2020
Puligny-Montrachet 1er Cru
LES PUCELLES
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET

PULIGNY-MONTRACHET 1ER CRU LES COMBETTES

Planted in 1963 and 1972, this glorious, somewhat enigmatic vineyard – in style and location (see map) – has the oldest average age of vines of all the *premiers crus* and year after years ekes out a tiny and decreasing quantity of superb wine. Once again it matches the 2018 and 2019, once again it leans in style towards the *grands crus* or perhaps just remains true to its own, slightly aloof beauty. What a contrast to the peacock Folatières tasted immediately before. Here the nose is coolly restrained, subtly rich, layered and with an almost atmospheric minerality but with a power of perfume that continues even as you run out of breath. The palate is also subtly rich, with a dry, firm structure, super refined fruit and an insinuating flare of intensity on the finish. Beautiful wine.

Corney & Barrow Score 18
Recommended drinking from 2023 – 2027

£1,650/Case of 6 bottles, in bond UK
£1,680/Case of 3 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES

"Heart but no sleeve" might best describe the beat of this supreme *premiers crus*, perhaps more associated with this Domaine than any other. Or, if one continued with the fanciful, this is rapier rather than broadsword. And yet the warmth of this vintage has touched Pucelles with a little bit of gold, of lushness on the nose to go alongside the aching purity of its mineral, stony perfume. Even the palate is silken (that word again) but with a dry, saline kick, clear and bright as day that takes the subdued power effortlessly to a long, clean finish.

Corney & Barrow Score 18.5
Recommended drinking from 2024 – 2028

£1,925/Case of 6 bottles, in bond UK
£1,955/Case of 3 magnums, in bond UK
£1,440/Case of 1 jeroboam, in bond UK

Tasting Guide

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection. For the benefit of simplicity, wines are scored out of 20. We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine. A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

BIENVENUES-BÂTARD MONTRACHET GRAND CRU

If the oldest vines in this beautiful vineyard are not quite as old as Chevalier's (1958 plays 1955) then the youngest, 1959, gives Bienvenues an average age that is unsurpassed in the *grands crus*. Here is a more muted wine after the comparative show of the *premiers crus* with a sort of yearning, impossibly elegant perfume of delicately ripe, old vine fruit. How the palate manages to combine richness and lush density with an ethereal weightlessness is quite beyond me. The structure grips beautifully, the power is super refined, the flavours broad but taut and the length quite lovely. Really rather magnificent.

Corney & Barrow Score 18 - 19
Recommended drinking from 2024 – 2028

£1,850/Case of 3 bottles, in bond UK
£1,260/Case of 1 magnum, in bond UK
£2,620/Case of 1 jeroboam, in bond UK

BÂTARD-MONTRACHET GRAND CRU

The Domaine's Bâtard-Montrachet with (slightly) younger vines offers another bullseye in 2020 with its fuller, yellow gold colour and characteristic creamy, lush, profoundly ripe richness on the nose that plays 2020 to perfection. The palate is more controlled – this is a *grand cru* after all – with a dry power, a restrained succulence, a lovely attack of acidity and that flare of concentration to the finish. Delectable.

Corney & Barrow Score 18 - 19
Recommended drinking from 2024 – 2028

£1,990/Case of 3 bottles, in bond UK
£1,355/Case of 1 magnum, in bond UK
£2,805/Case of 1 jeroboam, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

"*On est amoureux de ce millésime!*". So said the Domaine's *Régisseur*, the brilliant Pierre Vincent. I think it was with this wine that I managed to snap a stem of the Domaine's rather expensive Zalto glassware, I think it was the excitement rather than /as well as ? the cold…

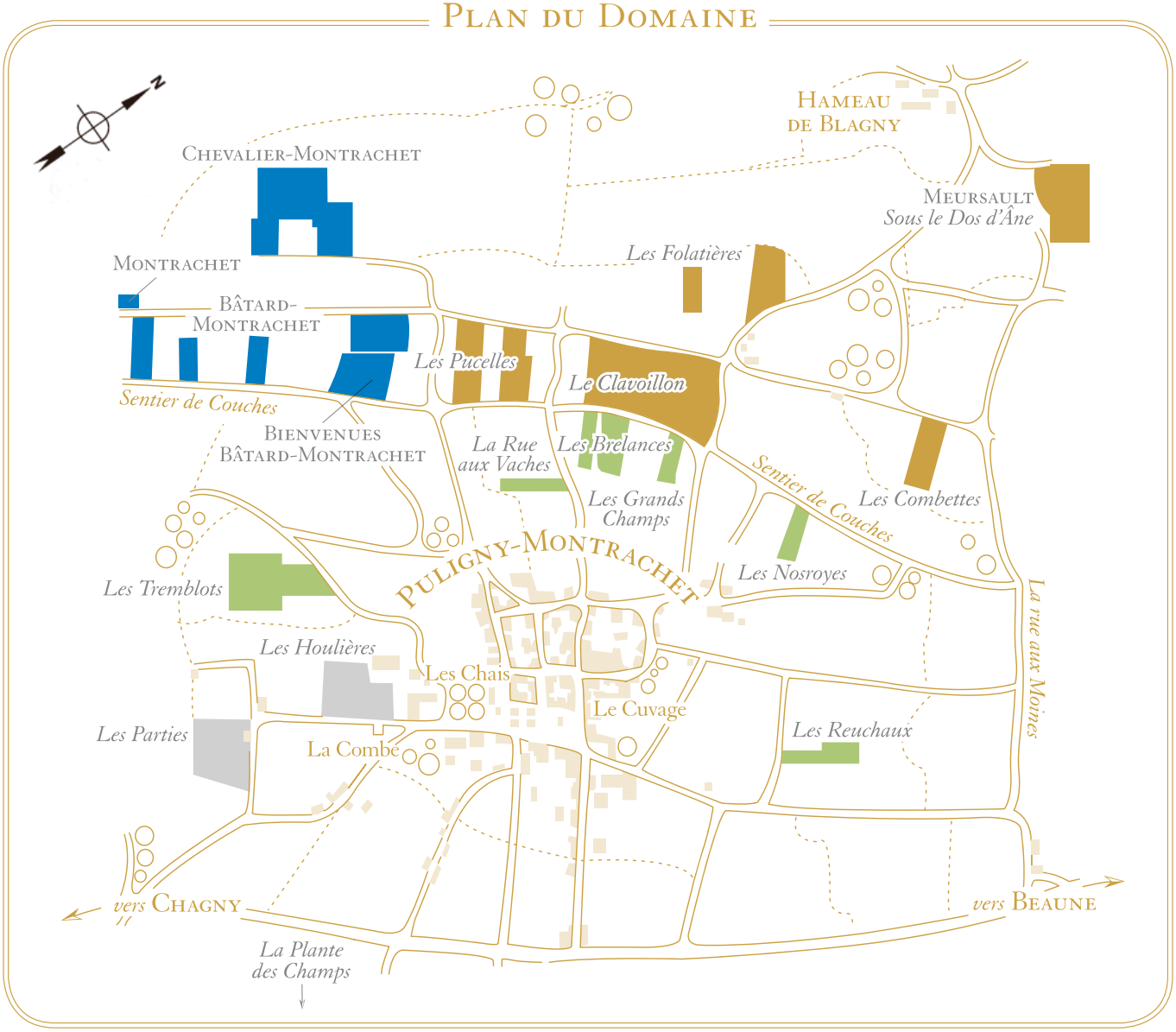
Gold-green colour, leaner than Bâtard. "Dry rich" as a phrase could have been coined for Chevalier with its tiny 1.79 hectare plot, lying just above Le Montrachet on meaner, thinner soil. The nose is utterly lovely, nutty, tensely ripe, literally mouth-watering when you smell it. Once again, this great growth plays the vintage to perfection, with a grainy density, a restrained power to the natural richness and a magisterial length on the finish. One of the great Chevaliers.

Corney & Barrow Score 19 - 19.5
Recommended drinking from 2024 – 2030

£2,475/Case of 3 bottles, in bond UK
£1,675/Case of 1 magnum, in bond UK
£3,450/Case of 1 jeroboam, in bond UK

MAPS OF DOMAINE LEFLAIVE VINEYARD HOLDINGS

Plan du Domaine



GRANDS CRUS
4,8 HA

Montrachet
Chevalier-Montrachet
Bâtard-Montrachet
Bienvenues Bâtard-Montrachet

PREMIERS CRUS
10,8 HA

Puligny-Montrachet *Les Pucelles*
Puligny-Montrachet *Les Combettes*
Puligny-Montrachet *Les Folatières*
Puligny-Montrachet *Le Clavoillon*
Meursault *Sous le Dos d'Âne*

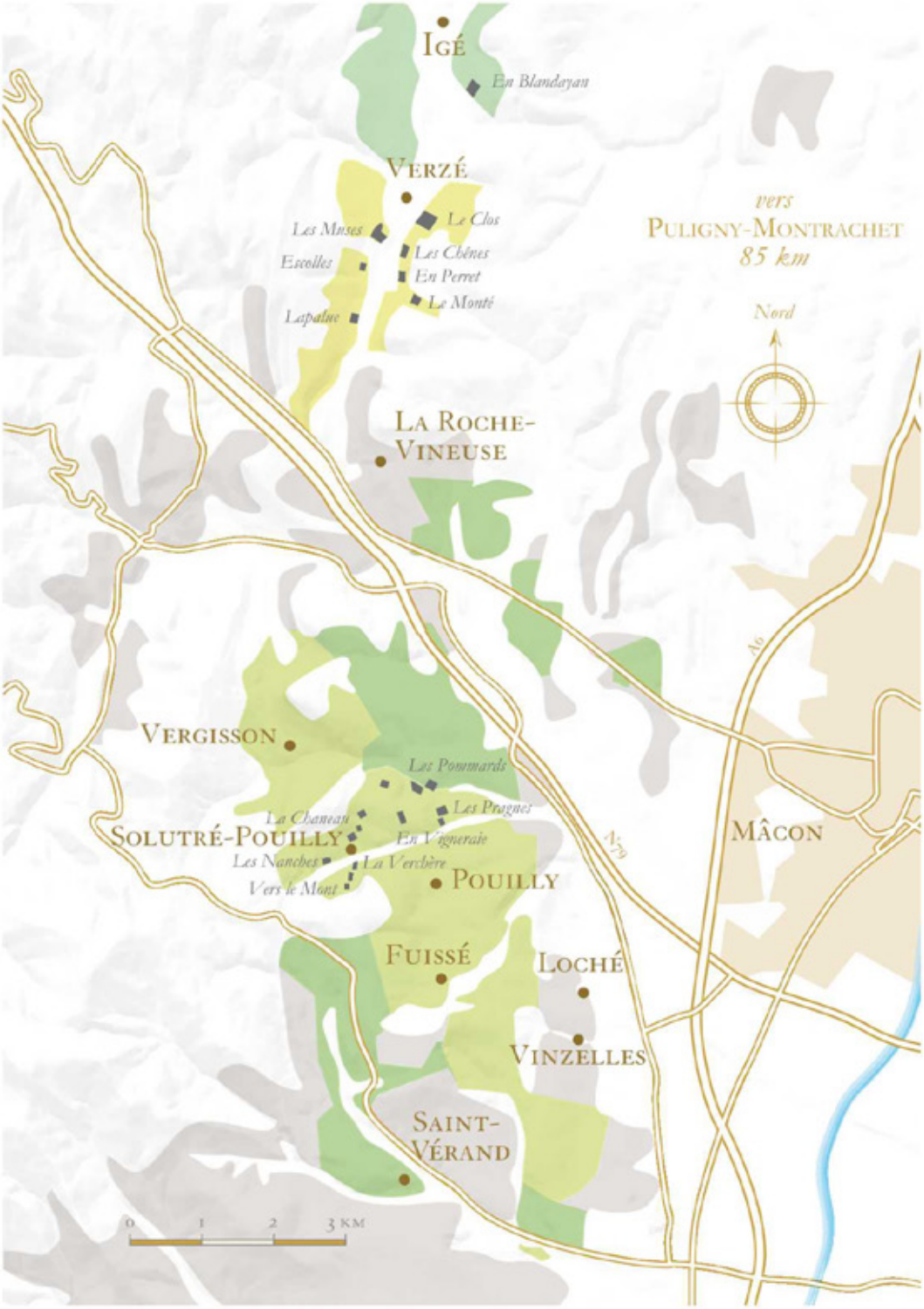
PULIGNY-MONTRACHET VILLAGE
4,6 HA

Les Tremblots
La Rue aux Vaches
Les Brelances
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC
4 HA

Les Parties
Les Houlières
La Plante des Champs

Carte du Mâconnais



Mâcon-Verzé 14,65 ha		Pouilly-Fussé 2,63 ha		Mâcon-Solutré 0,22 ha	Saint-Véran 0,41 ha	Mâcon-Igé 0,82 ha
Le Clos	*Le Monté*	*Les Nanches*	*En Vigneraie*	*La Verchère*	*Les Pommards*	*En Blandayan*
Les Muses	*Escolles*	*Les Pragnes*	*La Chaneau*			
Les Chênes	*En Perret*	*Vers le Mont*				
Lapalue						

RECOMMENDED DRINKING DATES

We are regularly asked for more specific drinking dates for white Burgundies, in particular the great domaines.

REVISED DRINKING DATES	2002	2003	2004	2005	2006	2007	2008	2009
Chevalier-Montrachet	2010	2009	2012	2013	2012	2014	2017	2017
Bâtard-Montrachet	2010	2009	2012	2011	2012	2013	2016	2017
Bienvenues-Bâtard-Montrachet	2010	2009	2012	2012	2012	2013	2016	2017
Pucelles	2009	2009	2010	2011	2010	2012	2015	2016
Folatières	2009	2009	2010	2010	2010	2011	2015	2016
Combettes	2009	2009	2010	2010	2010	2012	2015	2015
Clavoillon	2009	2007	2010	2009	2010	2011	2015	2015
Puligny-Montrachet	2009	2006	2009	2009	2009	2010	2013	2013
Meursault Sous Le Dos d'Âne	2009	2009	2010	2009	2009	2011	2013	2013
Bourgogne Blanc	2007	2006	2009	2008	2008	2010	2013	2011

For your interest and reference we have included our original recommendations made at the launch of the new vintages below.

ORIGINAL DRINKING DATES	2002	2003	2004	2005	2006	2007	2008	2009
Chevalier-Montrachet	From 2008	From 2008	From 2011	2013-2019	2012-2016	2014-2017	2015-2018	2013-2017
Bâtard-Montrachet	From 2008	From 2007	From 2010	2012-2018	2012-2015	2013-2016	2013-2016	2013-2018
Bienvenues-Bâtard-Montrachet	From 2008	From 2008	From 2010	2012-2017	2012-2014	2012-2016	2013-2016	2013-2018
Pucelles	From 2007	From 2007	From 2009	2010-2015	2011-2013	2011-2015	2012-2015	2013-2017
Folatières	From 2005	From 2006	From 2008	2008-2013	2010-2011	2010-2013	2011-2013	2012-2015
Combettes	From 2006	From 2006	From 2008	2010-2015	2010-2012	2011-2014	2012-2014	2013-2016
Clavoillon	From 2005	From 2006	From 2007	2008-2012	2010-2011	2010-2012	2011-2014	2012-2016
Puligny-Montrachet	From 2005	From 2005	From 2007	2009-2012	2009-2010	2009-2012	2011-2013	2012-2016
Meursault Sous Le Dos d'Âne	From 2005	From 2005	From 2007	2009-2012	2009-2011	2010-2012	2011-2013	2012-2016
Bourgogne Blanc	From 2004	From 2005	From 2006	2007-2010	2008-2009	2009-2011	2010-2013	2011-2014

* Too early for revision

Here therefore, are specific recommendations of drinking dates for every recent vintage. Of course taste is an extremely personal thing and these dates are conservative, but having tasted and analysed these wines extensively over the last few years, we absolutely believe that opening these wines at the dates indicated will ensure maximum enjoyment.

2010	2011	2012	2013	2014	2015	2016*	2017*	2018*	2019*
2020	2021	2021	See below	2018-2026	See below	See below	See below	See below	See below
2020	2021	2021	See below	2016-2025	See below	See below	See below	See below	See below
2020	2021	2021	See below	2016-2025	See below	See below	See below	See below	See below
2020	2021	2021	See below	2017-2024	See below	See below	See below	See below	See below
2018	2018	2018	See below	2017-2023	See below	See below	See below	See below	See below
2021	2018	2020	See below	2017-2023	See below	See below	See below	See below	See below
2019	2017	2017	See below	2016-2022+	See below	See below	See below	See below	See below
2018	2017	2017	See below	2016-2022	See below	See below	See below	See below	See below
2018	2017	2018	See below	2016-2022+	See below	See below	See below	See below	See below
2017	2016	2017	2019	2016-2022	2017-2022	See below	See below	See below	See below

2010	2011	2012	2013	2014	2015	2016	2017	2018	2019
2017-2020	2018-2022	2017-2021	2019-2023	2018-2022	2019-2029	2020-2029	2021-2028	2022-2027	2022-2028
2016-2019	2017-2021	2017-2020	2018-2022	2016-2022	2017-2023	2018-2024	2019-2025	2022-2026	2023-2026
2016-2019	2017-2021	2017-2020	2018-2022	2018-2022	2019-2023	2020-2024	2020-2025	2021-2026	2023-2026
2015-2020	2016-2020	2016-2019	2017-2021	2017-2022	2018-2023	2019-2023	2021-2024	2020-2025	2023-2026
2015-2017	2014-2017	2016-2018	2016-2020	2017-2021	2017-2022	2018-2022	2019-2023	2021-2023	2022-2025
2013-2019	2015-2018	2016-2019	2017-2020	2017-2020+	2018-2023	2019-2023	2020-2024	2021-2024	2022-2025
2013-2017	2014-2016	2015-2017	2015-2019	2016-2021	2017-2022	2018-2022	2019-2023	2021-2023	2022-2025
2013-2017	2014-2016	2014-2017	2016-2019	2016-2021	2017-2022	2018-2022	2019-2022	2020-2023	2021-2024
2013-2016	2014-2016	2015-2018	2015-2019	2016-2021	2017-2022	2018-2022	2019-2022	2020-2023	2022-2024
2012-2015	2013-2015	2014-2017	2015-2018	2016-2020	2017-2021	2018-2020	2019-2021	2020-2022	2021-2024

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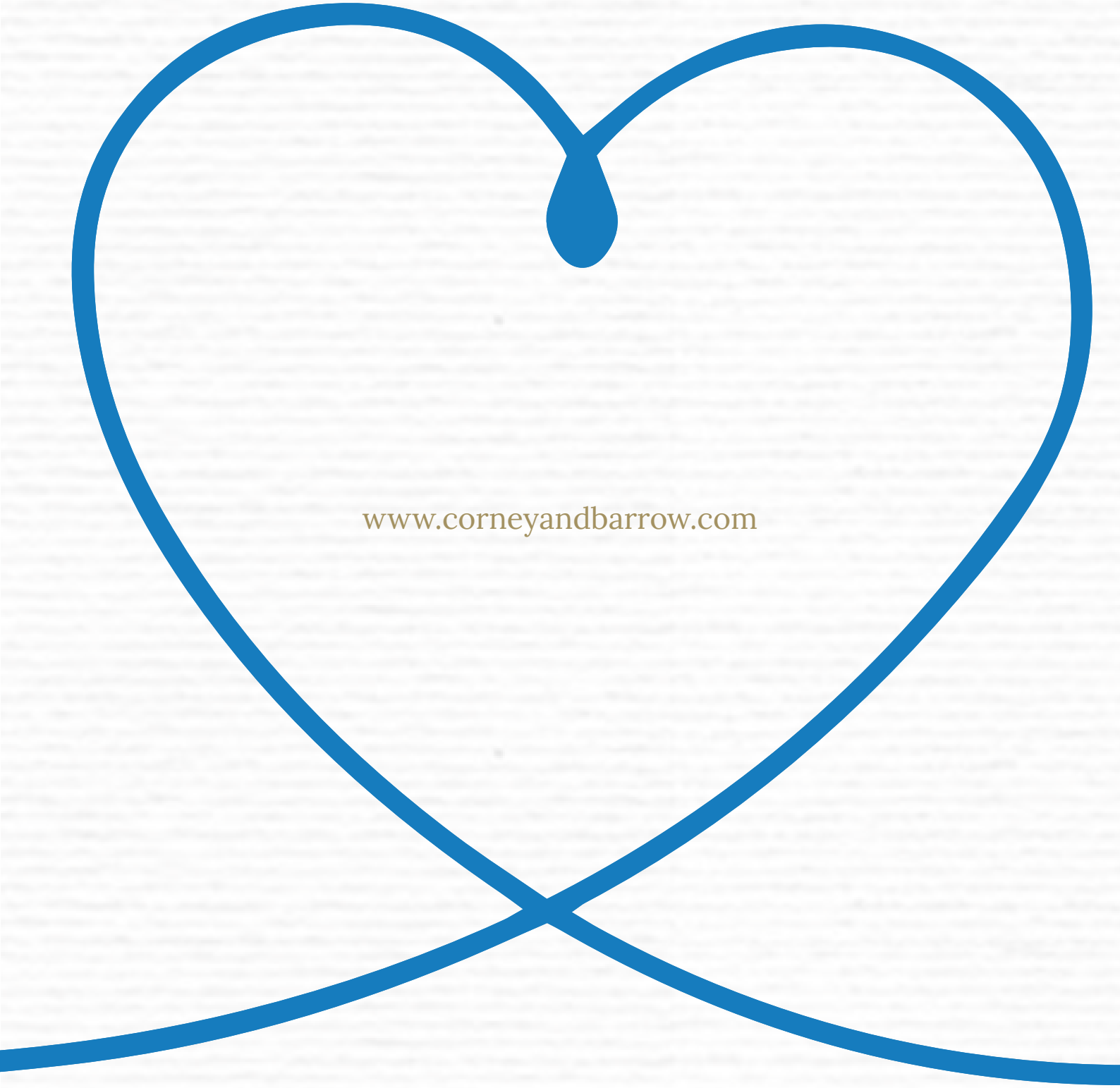

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