

*Stephen Tanzer's**September/October 2009**Issue 146*

International Wine Cellar

the consumer's passport to fine wine



DOMAINE LEFLAIVE

2007 Chevalier-Montrachet Grand Cru

96 points

Ineffable, discreet aromas of powdered stone, lemon peel, tangerine and flowers are complicated by an almost metallic minerality. Wonderfully succulent and silky in the mouth, but with a firm stony edge that gives it a rather uncompromising quality. An ethereal essence of wet stone minerality, this powerful, concentrated, classically dry wine is also compellingly smooth on the reverberating aftertaste.

2007 Bâtard-Montrachet Grand Cru

95 points

Pale, green-tinged yellow. Knockout nose combines musky pineapple, lime and powdered stone...Wonderfully silky on entry, then explosively ripe and sweet in the middle, with powerful, palate-staining flavors of lime and flowers. Very rich and impeccably balanced, with its sweetness perfectly countered by firm buffering acidity. A great showing for this extremely long grand cru.

2007 Bienvenues Bâtard-Montrachet Grand Cru

93(+?) points

Pale, green-tinged yellow. Pure aromas and flavors of lemon, lime and crushed stone. Wonderfully high-pitched in the mouth, with citrus peel and violet notes lifting the wine and giving it a magically light touch. Very precise Bienvenue with superb acidity and captivating leesy complexity.

2007 Puligny-Montrachet 1er Cru Les Pucelles

93(+?) points

(Bottled just two weeks before my visit.) Pale, bright yellow. Complex nose melds stone fruits, honey and white flowers. Rich, silky and voluminous, with lovely inner-mouth aromatic character to the flavors of yellow peach, flowers and honey. The peachy fruit is joined by firm minerality on the long finish.

2007 Puligny-Montrachet 1er Cru Les Folatières

93 points

Bright straw-yellow. Sexy aromas of white peach, honey and white flowers. Wonderfully pure and expressive already, with compelling sweetness to the flavors of stone fruits, spices and flowers. The wine's captivating glyceric quality is leavened by harmonious acidity and firm finishing minerality. Very long and bright on the aftertaste. This fruit was picked at the end of the harvest, on September 7.

2007 Puligny-Montrachet 1er Cru Les Combettes

93(+?) points

Much more discreet on the nose than the Folatières, with an almost Chablis-like musky minerality dominating...superb purity and a classically dry impression to the flavors of peach, spices and mineral salts. Finishes very subtle and very long, with plenty of material in reserve. This would appear to offer considerable aging potential: I'd wait six or seven years.

2007 Puligny-Montrachet 1er Cru Clavoillon

92 points

Very pale color with a green cast. Complex aromas of lime, white peach, white flowers and crushed stone. Then silky, sweet and penetrating, with nicely integrated acidity contributing structure and verve. A linear, firmly built wine that really vibrates on the persistent, aromatic finish. [Cellarmaster Eric] Remy describes this wine as "more solid and larger-scaled than the 2004 but with similar acidity and minerality." Classy and classic Puligny.

2007 Meursault 1er Cru sous le Dos d'Âne

90 points

Bright, pale yellow. Restrained aromas of stone fruits, clove, nuts and minerals. Fruitier and sweeter in the mouth than the Clavoillon, with enticing harmonious acidity...this rich, round wine has plenty of depth, and its mineral component comes up on the oak-spicy finish.