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### DOMAINE LEFLAIVE 2005 VINTAGE

#### BURGHOUND.COM'S 43 "DON'T MISS" 2005s:

2005 PULIGNY-MONTRACHET "LES PUCELLES" PREMIER CRU (92-94 POINTS)

2005 BIENVENUES-BÂTARD-MONTRACHET GRAND CRU (93-95 POINTS)

2005 CHEVALIER-MONTRACHET GRAND CRU (94-97 POINTS)

2005 MONTRACHET GRAND CRU (95-98 POINTS)

2005 PULIGNY-MONTRACHET "CLAVOILLON" PREMIER CRU (88-90 POINTS)

"A discreet touch of pain grillé frames fresh and exotic aromas of peach, melon and mango that continue onto the round, rich and concentrated flavors that possess real texture due to the solid dry extract on the mouth coating and solidly long finish...2010+"

2005 PULIGNY-MONTRACHET "FOLATIÈRES" PREMIER CRU (90-92 POINTS)

"Here there is a bit more wood toast but it stops well short of being intrusive with otherwise elegant and relatively airy white flower and pear aromas that continue onto the rich, full, intense and detailed flavors built on a base of fine minerality, all wrapped in a racy and refined finish that packs real punch and length. Lovely. 2012+"

2005 PULIGNY-MONTRACHET "PUCELLES" PREMIER CRU (92-94 POINTS)

"A very discreet touch of brioche highlights the honeysuckle and apricot aromas that are elegant, pure and wonderfully refined and dissolve into sweet, intense and unusually precise flavors that also reflect more minerality than I typically find in this wine as well, culminating in superb punch and energy. It's not rare to have the Pucelles be as good as the Combettes but in '05, it's clearly a better effort. One to consider closely. 2013+"

2005 PULIGNY-MONTRACHET "COMBETTES" PREMIER CRU (91-93 POINTS)

"This is a bit more aromatically complex if not finer or more elegant, featuring white flower and hints of the exotic that can also be found on the rich and powerful medium-bodied plus flavors blessed with plenty of dry extract where the moderately austere finish spreads out like a fan. As noted above, I normally prefer the Combettes to the Pucelles but in '05, it just doesn't have the intensity and vibrancy of the latter though I quite like this as well. If you can find them, buy both as you won't regret either purchase. 2013+"

2005 BIENVENUES-BÂTARD-MONTRACHET GRAND CRU (93-95 POINTS)

"Aromatically this is quite similar to the Pucelles with its lovely blend of honeysuckle and exotic fruit hints save for a bit more depth that is found here followed by rich, pure, energetic and almost painfully intense flavors that explode on the wonderfully long and punchy finish that is pure class. This is the best example of the Leflaive BBM that I can remember in a long time. 2013+"

2005 BÂTARD-MONTRACHET GRAND CRU (93-96 POINTS)

"Interestingly, this is riper than the Bienvenues yet less expressive with a pretty mélange of very fresh orchard fruit and acacia blossom aromas that introduce broad-shouldered flavors of serious power and weight that are carrying ample levels of dry extract that really coat the palate on the explosive and hugely long finish. This can't match the BBM for sheer elegance but there is more material here and more overall completeness too. 2013+"

2005 CHEVALIER-MONTRACHET GRAND CRU (94-97 POINTS)

"The most elegant wine in the entire range (which is really saying something in this case) with an ultra pure nose of rose petal, anise, white peach and pear plus subtle hints of stone and smoke that dissolve seamlessly into unusually big and rich flavors that possess real size, weight and muscle, indeed this is almost Bâtard-like in its sheer volume, all wrapped in a deeply concentrated and wonderfully stony finish that is both impressively explosive and strikingly long. While it's a much bigger and denser version, the flavors positively vibrate in the mouth and it is this sense of barely restrained energy that reminds me a lot of the 1996 at the same stage of development. An exceptionally promising Chevy if more outsized than usual and patience will be required. 2015+"

2005 MONTRACHET GRAND CRU (95-98 POINTS)

"The Montrachet is (almost) never racked out of barrel and into holding tank to complete its *élevage* in the way all of the prior wines are handled and as such, it virtually always displays a bit more oak influence. True to form, notes of pain grillé and vanilla serve as a background for the very reserved, indeed reticent aromas of white flower, peach, apricot, mango and hints of spice that introduce brooding and powerful flavors supported by thick and concentrated dry extract that stains the palate on the finish that seems to go on and on without end. This is incredibly backward and by comparison, the Chevalier seems open for business whereas this is going to need a great deal of time to see its final majority so if you're one of the few fortunate to ever find a bottle, be prepared to let this slumber away for at least a dozen years first and fifteen is not out of the question. 2017+"