

Domaine Leflaive Strives to Stay the Course

Leflaive 酒莊奮力堅持傳統

Brice de la Morandière recounted to me last fall, “My uncle Vincent explained to Pierre Morey when he joined the domaine to make wine in 1988, ‘We must make the Leflaive style.’” This left a clear impression on Brice.

Nonetheless, there’s no question that aspects of the wines have changed over time. (That’s true of almost all wines in all regions.) The wines saw significantly more new oak in the days of Monsieur Morey (as they did almost everywhere in Burgundy), and I would wager more battonage, or yeast lies stirring, too. Yet as the domaine’s new oenologist and general manager, Pierre Vincent, said, “Leflaive has always had power but with laciness. The wines have an airiness.”

Brice, the fourth generation to steer at the domaine’s helm, is determined to continue the family’s stylistic vision. This despite adopting a new “cardinal point”, as Brice describes it, through the work of Vincent’s daughter, Anne-Claude, which began upon her arrival in 1990. Biodynamic practices, virtually unheard of at the time but buzzwords today, were immediately trialed by Anne-Claude. She had converted all the domaine parcels by 1997. (Today, the domaine is one of Burgundy’s largest to work entirely according to biodynamic principals, overseeing 44 hectares.)

Previously having directed multinational companies from cities scattered across the globe, Brice assumed the leadership role at Domaine Leflaive after Anne-Claude’s passing in 2015 with a CEO’s perspective. He decided on two additional changes: the rehabilitation of the former winemaking facilities by Puligny-Montrachet’s church and a new oenologist to work there.

Brice asked friends and family for suggestions of winemakers that could “make the Leflaive style.” Brice also sought three more qualities: someone precise in his or her work, someone committed to biodynamics and someone who understood family-driven domaines.

Brice considered candidates from



near and far, even from abroad. His process was thoughtful and thorough. To learn about Pierre Vincent, Brice visited Pierre at his workplace at the time, Domaine de la Vougeraie. (Owned by the Boisset family who is devout in their biodynamic approach at this estate, Pierre’s finessed Vougeraie wines had been lauded for years.) After appreciating Pierre’s wines, Brice invited him to taste wines with some friends, curious to hear how Pierre would talk of others’ wines. Convinced, Brice announced Pierre’s arrival on board in January 2017.

Jean-Baptiste Alphonse Karr, a 19th century teacher, novelist and editor of the newspaper Le Figaro, is famous for his quote, “Plus ça change, plus c’est la même chose.” “The more things change, the more they stay the same.” Despite integrating three major changes at once – a new family head, new winemaker and refurbished cellars, the choices made suggest the domaine’s wines should indeed remain powerful and lacy à la le style Leflaive.

Brice de la Morandière 去年秋天跟我重申：「我的舅舅 Vincent 早在 1988 年前任釀酒師 Pierre Morey 加盟酒莊時已經跟他說過：我們是要製作 Leflaive 家族傳統風格的美酒。」這段說話給他留下很深的印象。無論如何，酒莊的美酒隨着時光而有所轉變。（這是所有區域酒莊不變的真理。）然而 Morey 先生釀作的酒品明顯用上更多新橡木桶。（這也是勃艮地普遍發生的轉變。）我估計也用上更多的攪桶，或者撥動沉澱的酵母。

酒莊新任釀酒師及經理 Pierre Vincent 表示：「Leflaive 的酒質本身性格十分強烈，卻仍有着細膩感，酒品仍存在進步空間！」

作為家族第四代掌舵人兼繼承者 Brice，毅然決定要繼承家族的獨特風格。這就要將品質強調到一個新的「方向點」，他特別喜歡舅甥女兒 Anne-Claude 於 1990 年執掌時強調及應用的「生物動力農法」，這在那年代還十分陌生而今天已成潮流。到 1997 年她已成功將酒莊的所有葡萄園轉型了。（今天酒莊仍是整個勃艮地最大使用「生物動力農法」的莊園，遍及 44 公頃農地。）

Anne-Claude 於 2015 年離世以後，Brice 懷着一位全新領導者的願景，重整 Domaine Leflaive 在全球散落不同城市的多國公司方向。他決定

了兩方面的變革，將過去在 Puligny-Montrachet 教堂的釀酒設施重新安置，另外再派一位新釀酒師負責管理。Brice 透過朋友及家族覓識一位「真正能夠釀作 Leflaive 風格的釀酒師」，他/她還要擁有此三項特質：釀作技藝要十分準繩、要堅守於「生物動力農法」、也要明瞭家族酒莊的運作方式。

Brice 考慮過的人選有鄰近的也有在外國的。他的考量既全面又深入，當認識到現任釀酒師 Pierre Vincent 時，Brice 就逕直往他工作的酒莊 Domaine de la Vougeraie（這是屬於 Boisset 家族的酒莊，同樣以「生物動力農法」種植葡萄，而 Pierre 釀作的酒品享譽多年）。在品嚐過 Pierre 釀作的美酒以後，Brice 又邀 Pierre 與朋友品嚐不同的美酒，志在聽聽這位釀酒師會怎樣品評別人的酒！經過進一步肯定以後，Brice 正式宣佈邀請 Pierre 於 2017 年一月上任負責其酒莊的營運。

十九世紀法國評論及小說家阿爾馮斯·卡爾，也是當時《費加羅報》編輯，他的名句是：「Plus ça change, plus c’est la même chose。」意謂：「愈多改變，其實就愈是一乘不變！」經過三項重大的變革：全新的家族領導者、全新的釀酒師、全新設施的酒廠，這些選擇令酒莊的佳釀保持其強烈的風格，細膩中帶着 Leflaive 家族風格的傳承。



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