



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE LES SÉTILLES 2021

A signature wine from the House. Sétilles is the cadastral name of the place in the village where Olivier Leflaive's cellar is located.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

The wine comes from around sixty Climats located mainly in the villages of Puligny-Montrachet and Meursault. Depending on the vintage, certain plots from Hautes-Côtes de Beaune and Côte Chalonnaise complete the blend of this cuvée.

Wine-Growing method: sustainable

Harvest: 90% manual and 10% mechanical

Soil : Calcareous clay, Silty clay

Production area : 35 ha

Altitude : 230-250 m

Average age of vines : 45 years

VINIFICATION

100% Chardonnay

50% crushed grapes and 50% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

14 months (whose 5 months in stainless steel tank)

90% in oak barrels (whose 10% of new oak) and 10% in stainless steel

13% vol.

TASTING

Tasting note

This wine is expressive. The aromas of yellow fruits, peach, grilled almond and lemon peel dominate on a mineral background. The attack is full and warm with a slightly smoky finish.

Food pairings

Ideal with a fillet of swordfish marinated in lime, fried calamari or a hot or cold Brie.

Serving temperature : 10-12°C

Should be drunk between : 2022-2029

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