

BOURGOGNE LES SÉTILLES 2020

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

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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: 60 % manual, 40% mechanical

Soil : Calcareous clay, Silty clay

Altitude : 230-250 m

Average age of vines : 45 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

60% crushed grapes, 40% destemmed grapes

14 months (whose 6 months in stainless steel tank)

75% in oak barrels (whose 15% of new oak), 25% in stainless steel

13% vol.

TASTING

Tasting note

The aromas of white flowers, peach, roasted almonds and lemon peel dominate on a mineral background. The attack is full and warm on the palate with a lively and voluptuous finish.

Food pairings

Ideal during the aperitif, with cooked meat or goat cheese.

Serving temperature : 10-12°C

Should be drunk between : 2021-2028

