



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## 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

Below 230m altitude, producing AOC village wines is not authorized. Often a simple path separates the Bourgognes area from its well-named neighbors. The soil is quite rich in colluvium and small pebbles. The wine comes from a blend of around sixty selected plots located both in the village of Puligny-Montrachet and also in Meursault. Three plots of the Côte Chalonnaise and ten in the Hautes Côte de Beaune complete the supplies. The wine is produced like the greatest.

Wine-Growing method : sustainable

Harvest: 60 % manual, 40% mechanical

Soil : Calcareous clay, Silty clay

Production area : 35 ha

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 grappes, 40% destemmed grappes

Fining: yes

Filtration : yes (Kieselgur)

14 months (whose 6 months in stainless steel tank) 75% in oak barrels (whose 15% of new oak), 25% in stainless steel

13,05% vol.

### TASTING

#### Tasting note

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

#### Food pairings

Ideal during the aperitif, with charcuteries or goat cheeses.

**Serving temperature** :10-12°C

#### Olivier Leflaive

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