



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE LES SÉTILLES 2019

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 season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### 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: 90 % manual, 10% mechanical

Soil : Calcareus 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 .

90 % crushed grappes, 10% destemmed grappes

Fining: yes

Filtration :Yes

14 months (whose 5 months in stainless steel tank) 80% in oak barrels (whose 10% of new oak), 20 % in stainless steel

13,5% 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 apéritif, with charcuteries or goat cheeses.

**Serving temperature** :10-12°C

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