

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

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, 10% 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 .

90 % crushed grapes, 10% destemmed grapes

14 months (whose 5 months in stainless steel tank)

80% in oak barrels (whose 10% of new oak), 20 % in stainless steel

14% 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 apéritif, with cooked meat or goat cheese.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

