

BOURGOGNE LES SÉTILLES 2018

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

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 : 40/45 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 4 months in stainless steel tank)

85% in oak barrels (whose 12% of new oak), 15 % 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 : 2020-2023

