

# 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**

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, Stilty clay Production area : 35 ha 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 grappes, 10% destemmed grappes

Finning: yes Filtration :Yes

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, 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

