



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE LES SÉTILLES 2017

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

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### 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 : 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

Fining: yes

Filtration :Yes

12 months (whose 3 months in stainless steel tank) 90% in oak barrels (whose 12% of new oak), 10 % 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

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