

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

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

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 grapes, 10% destemmed grapes

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, 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

