

## BOURGOGNE LES SÉTILLES 2016

A signature wine from the House. Sétilles is the cadastral name of the place in the village where Olivier Leflaive's cellar is located.



### VINEYARD

Below 230m altitude, producing AOC village wines is not authorized. Often a simple path separates the Burgognes area from its well-named neighbours. 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: 70 % manual, 30% 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 .

70% crushed grapes, 30% destemmed grapes

14 months (whose 5 months in stainless steel tank)

100% % in oak barrels (whose 12% of new oak)

12.5% vol.

### TASTING

#### Tasting note

The aromas of white flowers, peach, roasted almond 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 :** 2019-2022

