



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

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 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: 70 % manual, 30% 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 .

70% crushed grapes, 30% destemmed grapes

Fining: yes

Filtration with a kieselgur filter

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, 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

Should be drunk between : 2018-2021

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