



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE LES SÉTILLES 2010

The name "Sétilles" comes from the cadastral name of the place of wineries in la Maison Olivier Leflaive.



### VINEYARD

The wine is stemming from the blending of about sixty plots located on the village of Puligny and also in Meursault.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareus clay, Stilty clay

Production area : 35 ha

Altitude : 230-250 m

Average age of vines : 35 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% whole berries

Finning: yes

12 months (whose 3 months in stainless steel tank) 70% % in oak barrels (whose 15% of new oak)

13% vol.

### TASTING

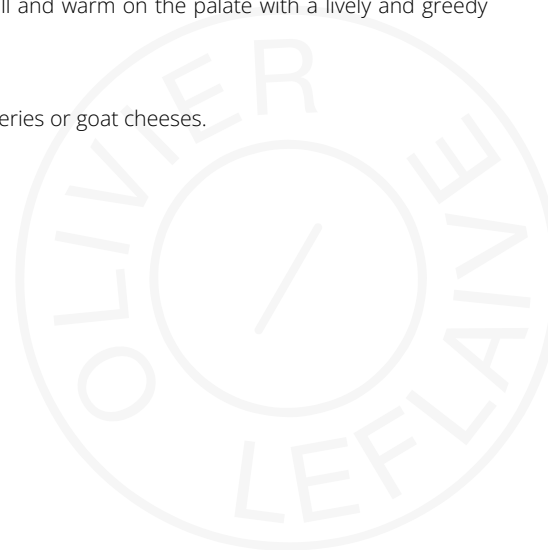
#### Tasting note

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



**Olivier Leflaive**

Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



olivier-leflaive.com