Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE LES SÉTILLES
2022

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

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Below the altitude of 230m, it is not authorized to produce village appellation wines. A simple path is often the limit between the burgundies and the villages. The soil is rich in colluvium and small stones. 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.vinified the same way as the other appellations.
Wine-Growing method: sustainable
Manual harvest: 90% manual
Mechanical harvest: 10% mechanical
Soil : Calcareus clay, Silty clay
Altitude : 230-250 m
Average age of vines : 45 years

VINIFICATION

100% Chardonnay

50% crushed grapes and 50% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

14 months (whose 5 months in stainless steel tank)
70% in oak barrels (whose 10% of new oak) and 30% in stainless steel tanks

13% vol.

TASTING

Tasting note

Les Sétilles is a seductive and accessible wine, revealing a nose with pleasant honeyed notes and white-fleshed fruits. Fresh with a delicate feel on the palate, the finish is expressive with chalky nuances.

Food pairings

Ideal with swordfish fillet marinated in lime, fried calamari, warm or cold Brie cheese.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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