

BOURGOGNE LES SÉTILLES 2023

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

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

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

Manual harvest: 90%

Soil : Calcareous 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 vats

13% vol.

TASTING

Tasting note

This wine demonstrates a beautiful elegance with its notes of fresh melon, granny apple and fresh almond. The silky material harmonizes with the chiseledness of the wine, carried by the acidity. The finish is tasty and bright.

Food pairings

Ideal with cuttlefish in parsley sauce or even hot or cold brie.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

