

BOURGOGNE LES SÉTILLES 2024

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

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

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

14 months (whose 5 months in stainless steel tank)

80% in oak barrels (whose 10% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

Expressive nose with lemon and meringue accents. The palate is distinguished by its depth and hold on the finish. The overall effect is harmonious, balancing richness and freshness.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

