

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 neighbours. 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 : Calcareous clay, Silty clay

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

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, roasted almond and lemon peel dominate on a mineral background. The attack is full and warm on the palate with a lively and voluptuous finish.

Food pairings

Ideal during the aperitif, with cooked meat or goat cheese.

Serving temperature : 10-12°C

Should be drunk between : 2019-2022

