Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE LES SÉTILLES
2012

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: 70 % manual, 30% mechanical
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 .
100% crushed grappes
Finning: yes

13 months (whose 4 months in stainless steel tank) 70% % in oak barrels (whose 15% of new oak)

12,5% 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

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