Régional



BOURGOGNE Les Sétilles 2016

The Signature Wine from Olivier Leflaive

LOCATION

Production area : 35 ha Altitude : 230-250 m

TERROIR

Below 230m altitude, producing AOC village wines is not authorized. Often a simple path separates the Bourgognes area from its well-named neighbors. 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.

Soil: Calcareus clay, Stilty clay

IN THE VINEYARD

Wine-Growing method : sustainable Harvest: 70 % manual, 30% mechanical

WINEMAKING

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

70% crushed grappes, 30% destemmed grappes

Finning: yes

Filtration with a kieselgur filter

AGEING

14 months (whose 5 months in stainless steel tank) 100% % in oak barrels (whose 12% of new oak)

VARIETALS

Chardonnay 100%

SPECIFICATIONS

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Age of vines: 40/45 years years old

Alcohol content: 13 % vol.

SERVING

Serving temperature: 10-12°C

Should be drunk between 2018 and 2021

TASTING

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.

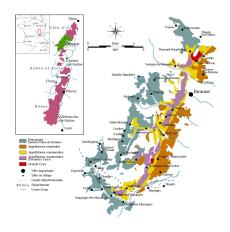
FOOD PAIRINGS

Ideal during the aperitif, with charcuteries or goat cheeses.



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REVIEWS AND AWARDS



"Notes of matchstick, lemon zest and essence of pear introduce slightly more voluminous flavors that possess both good texture and richness while offering nice punch on the clean, bright and citrusy finish." Allen Meadows, Burghound, 01/04/2018

Wine Spectator

87pts

"Tart apple, lemon and stone flavors line this taut white. Inviting, persisting through the moderately long finish. Drink now." **Bruce Sanderson, Wine Spectator, 01/04/2018**