

Régional

BOURGOGNE Les Sétilles 2012



The name "Sétilles" comes from the cadastral name of the place of wineries in la Maison Olivier Leflaive.

LOCATION

Production area : 35 ha
Altitude : 230-250 m

TERROIR

The wine is stemming from the blending of about sixty plots located on the village of Puligny and also in Meursault.
Soil : Calcareous clay, Silty clay

IN THE VINEYARD

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

VINIFICATION

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% crushed grappes
Finning: yes

AGEING

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

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: 35 years years old

SPECIFICATIONS

Alcohol content: 12,5 % vol.

SERVING

Serving temperature : 10-12°C
Should be drunk between 2014 and 2017

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 apéritif, with charcuteries or goat cheeses.

Olivier Leflaive

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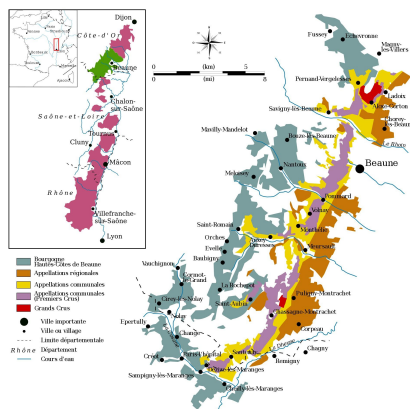
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



8XF3SE

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REVIEWS AND AWARDS



88pts

"Beautifully rich and round, this ripe, apricot and pear flavored wine has a broad, creamy texture. With its fruit, it is ready to drink, but will improve"

Wine Enthusiast, 01/10/2014



84pts

"A mix of floral and talcum powder aromas and flavors mark this delicate, well-cut white. Apple and lemon notes chime in. Drink now through 2016. 10,500 cases imported."

Wine Spectator, 01/09/2014

14/20

"Several parcels of which two thirds is barrel fermented. The parcels are from around Chassagne and Puligny ad a little Rully. He works with 56 to 70 vineyards and fined each before fermenting. Such a lot of work but necessary in this vintage. pH a little higher 3.25 Expressive aroma; certainly some richness on the aroma. Juicy, ripe fruit on the attack and quite a succulent mid-palate. It has zesty citrus acidity; plenty of energy and is lively on the finish. Attractive."

Sarah Marsh, 01/01/2014



90pts

Tim Atkin, 01/02/2014

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