Régional



BOURGOGNE Les Sétilles 2011

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: Calcareus clay, Stilty clay

IN THE VINEYARD

Wine-Growing method: sustainable

Harvest: 100 % manual

WINEMAKING

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

pneumatic press.

100% crushed grappes

Finning: yes

AGEINO

13 months (whose 5 months in stainless steel tank) 70% % in oak barrels (whose 10% of new oak)

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: 35 years years old

SPECIFICATIONS

Alcohol content: 13 % vol.

SERVING

Serving temperature: 10-12°C

Should be drunk between 2013 and 2016

TASTIN(

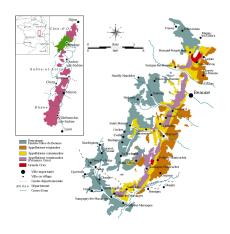
The aromas of white flowers, peach, grilled almond and lemon peel dominate on a mineral background. The attack is full and warm on the palate with a lively and greedy finish.

FOOD PAIRINGS

Ideal during the aperitif, with charcuteries or goat cheeses.



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REVIEWS AND AWARDS

Wine Spectator

88pts

"Trim and taut, balanced in a graceful way, this offers apple, melon and lemon flavors that linger on the moderately long finish. Drink now through 2016. –BS"

Wine Spectator, 01/01/2013



86pts

"An expressive nose of ripe yellow orchard fruit leads to succulent and very round flavors that possess a generous mouth feel. The finish is reasonably vibrant and overall this is a delicious wine meant for immediate consumption."

Burghound, 01/06/2013