

Régional

BOURGOGNE Les Sétilles 2009



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: 100 % manual

VINIFICATION

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
90% crushed grappes, 10% whole berries
Finning: yes

AGEING

12 months (whose 3 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: 13 % vol.

SERVING

Serving temperature : 10-12°C
Should be drunk between 2016 and 2014

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

Place du Monument, 21190 Puligny-Montrachet
Tel. 0380213765 - contact@olivier-leflaive.com
olivier-leflaive.com - facebook.com/OlivierLeflaive - twitter.com/OlivierLeflaive

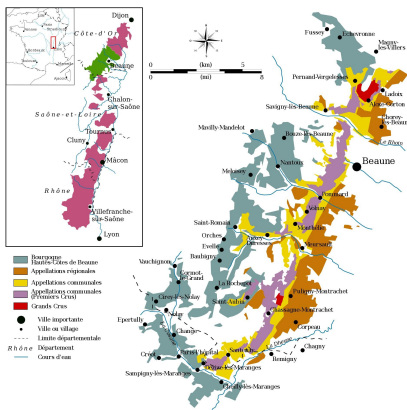
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



FU48KE

Régional

BOURGOGNE Les Sétilles 2009



REVIEWS AND AWARDS



87pts

"A blend from Puligny and Meursault, this is a soft rounded wine with fruit acidity, almond flavors and gentle lemon zest texture. Drink in the next two years."

Wine Enthusiast, 01/04/2012



87pts

"Fine balance underpins the pear, peach and grappe fruit flavors in the rich, round withe, which shows moderate length"

Wine Spectator, 01/06/2012



85pts

"(the fruit for this comes 70 % from Puligny and 30 % from Meursault : Les Sétilles is a brand name with no other significance, 50 % older wood). A discreet touch of wood frames fresh, bright and cool aromas of straw, lemon and grass that merge into nicely detailed, clean and dry flavors that offer good balance if limited depth."

Burghound, 01/07/2011

