

Régional

BOURGOGNE Les Sétilles 2010

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

WINEMAKING

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

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Alcohol content: 13 % vol.

SERVING

Serving temperature : 10-12°C
Should be drunk between 2012 and 2015

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

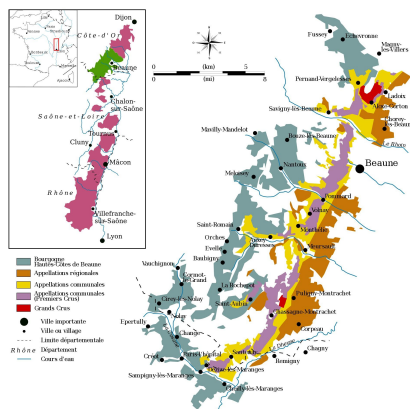
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



FV8E3E

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REVIEWS AND AWARDS



85pts

"A light and fruity Chardonnay, this has a softness that's akin to creamed apple and ripe melon. The orange-zest-like acidity adds to the feel of this open, ready-to-drink wine."

Wine Enthusiast, 01/04/2013



88pts

"Fine balance sets the stage for the apple, lemon and mineral flavors in this white. Stays focused, with the vibrant structure framing the finish. Drink now through 2014. 10,000 cases imported. —BS"

Wine Spectator, 01/06/2012



86pts

"(the fruit for this comes 70 % from Puligny and 30 % from Meursault). A pretty citrus and green fruit nose combines with detailed, racy, intense and crisp flavors that possess an attractive sens of energy before ending in a delicious finish of moderate depth."

Burghound, 01/06/2012



86pts

"The 2010 Bourgogne les Sétilles is a direct, frank wine with good varietal and vintage definition in its bright, zesty fruit. Ideally, it is best enjoyed over the next 1-2 years."

Wine Advocate, 01/08/2012

