

Régional

BOURGOGNE Les Sétilles 2019

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 : Calcareous clay, Silty clay

IN THE VINEYARD

Wine-Growing method : sustainable

Harvest: 90 % manual, 10% mechanical

WINEMAKING

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

90 % crushed grappes, 10% destemmed grappes

Fining: yes

Filtration :Yes

AGEING

14 months (whose 5 months in stainless steel tank)

80% in oak barrels (whose 10% of new oak), 20 % in stainless steel

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: 45 years old

SPECIFICATIONS

Alcohol content: 13,5 % vol.

SERVING

Serving temperature : 10-12°C

Should be drunk between 2021 and 2026

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.



Olivier Leflaive

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



QGB8SE

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REVIEWS AND AWARDS

87pts

"This year's Les Setilles has more declassified village wines included than usual when the wine didn't correspond to Franck's idea of its appellation. 80% has been made in barrel. Pale lemon colour, heavenly nose, perfumed without heat, superb balance. Leaner than expected on the palate, a good thing in 2019, with some lime blossom notes infusing the light plum fruit in the mouth."

Jasper Morris, Inside Burgundy, 14/01/2021

"That's lovely – open, detail – a fine purity. In the mouth, full of citrus deliciousness. Fine citric finishing flavour. Long, slightly perfumed finishing but almost juicy with just a trace of finishing tannin. Refreshingly delicious. Bravo!"

Bill Nanson, Burgundy Report, 01/10/2020

