Régional



BOURGOGNE Les Sétilles 2008

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 . 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 Alcohol content: 13 % vol.

SERVING Serving temperature : 10-12°C Should be drunk between 2010 and 2013

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.

SPECIFICATIONS

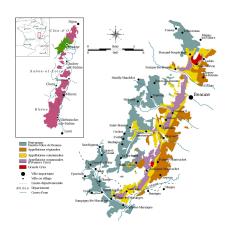
Age of vines: 35 years years old

FOOD PAIRINGS Ideal during the aperitif, with charcuteries or goat cheeses.



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REVIEWS AND AWARDS

86pts

Wine Spectator

"A round, fresh and fruity white, featuring crisp acidity to keep it balanced. Moderate length. Drink now. 11,000 cases imported. –BS" Wine Spectator, 01/08/2010

BURGHOUND.COM 86pts

"A very fresh and intensely floral nose also reflects hints of lemon-lime and earth, both of which can also be found on the nicely rich and round flavors that are not only intense and delicious but also deliver better than average complexity. A fine effort at this level." **Burghound**, 01/06/2010

