

BOURGOGNE Les Sétilles 2017

The Signature Wine from Olivier Leflaive

LOCATION

Production area: 35 ha Altitude: 230-250 m

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: Calcareus clay, Stilty clay

IN THE VINEYARD

Wine-Growing method: sustainable Harvest: 90 % manual, 10% mechanical

VINIFICATION

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

90 % crushed grappes, 10% destemmed grappes

Finning: yes Filtration:Yes

AGEING

12 months (whose 3 months in stainless steel tank) 90% in oak barrels (whose 12% of new oak), 10 % in stainless steel

VARIETALS **SPECIFICATIONS** Chardonnay 100% Age of vines: 40/45 years years old

SPECIFICATIONS

Alcohol content: 13 % vol.

SERVING

Serving temperature: 10-12°C

Should be drunk between 2020 and 2023

TASTING

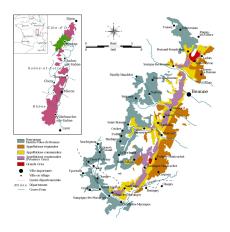
The aromas of white flowers, peach, grilled almond and lemon peel dominate on a mineral background. The attack is full and warm on the palate with a lively and greedy finish.

FOOD PAIRINGS

Ideal during the aperitif, with charcuteries or goat cheeses.

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REVIEWS AND AWARDS

"Not a big volume in 2017 – 40-50 hl/ha for this wine depending on the particular parcel. About 65 parcels, 95% in barrel, this in the first of two bottlings, all done – about 10-11% new oak Hmm – wide – faintly floral with a very fine invitation to drink. Supple, some richness, beautiful layers of intense but comforting flavours. Simply delicious, excellent Bourgogne."

Bill Nanson, Burgundy Report, 01/12/2018

"72 suppliers for this large cuvée. This sample was the blend for the US market, as this was the most 'ready." The parcels are from around Meursault and Puligny. Nice fresh lemon aroma. Well enveloped in a light touch of oak. This is zesty, pretty and forthcoming. Very citrus and grapefruit with a touch of minerality. Most appealing." Sarah Marsh, The Burgundy Briefing, 01/12/2018

Decanter 90pts

"Setilles No fewer than 65 parcels go into this commendably reliable cuvée, sourced from vineyards in Rully, Meursault, Puligny-Montrachet and the Hautes Côtes. It's lightly wooded, appealingly fresh and showing good citrus-like ping."

Tim Atkin, Decanter, 01/12/2018



15,5/20

Jancis Robinson, 18/01/2019

88pts

"Classic sub Puligny-Montrachet blend, mostly in barrel. Very light green tint. Lovely energetic bouquet, some lime-blossom, a little biterness behind at this stage but the wood rounds it out very nicely. Delicious middleweight, lovely therad of energy through the middle and good length."

Jasper Morris, Jasper Morris, 01/02/2019



86pts

"There is a whiff of matchstick character to the aromas of citrus and pear that lead to round, supple and delicious flavors that are clean, dry and refreshing if a bit one-dimensional. Correct." Burghound, 13/06/2019





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"A blend from vineyards in Meursault and Puligny-Montrachet, this wine is the epitome of an open, attractive white Burgundy. Its touch of spice and toast, baked apples and light minerality are well integrated and ready to go. Drink now."

Roger Voss, Wine Enthusiast, 01/12/2019



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Wine Spectator 87pts
"This is bright, showing lemon, apple and light spice notes on a sleek" frame. Leaves a mouthwatering impression." Bruce Sanderson, Wine Spectator, 22/01/2020