



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE LES SÉTILLES 2022

A signature wine from the House. Sétilles is the cadastral name of the place in the village where Olivier Leflaive's cellar is located.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

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.

Wine-Growing method: sustainable
Manual harvest: 90% manual
Mechanical harvest: 10% mechanical
Soil : Calcareous clay, stilty clay
Production area : 35 ha
Altitude : 230-250m
Average age of vines : 45 years

VINIFICATION

100% Chardonnay
50% crushed grapes and 50% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
14 months (whose 5 months in stainless steel tank)
90% in oak barrels (whose 10% of new oak) and 10% in stainless steel vats
13% vol.

TASTING

Tasting note

Les Sétilles is a seductive and accessible wine, revealing a nose with pleasant honeyed notes and white-fleshed fruits. Its freshness is accompanied by a delicate feel on the palate, and the finish is expressive with chalky nuances.

Food pairings

Ideal with a fillet of swordfish marinated in lime, fried calamari or a hot or cold Brie.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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