





Domaine Anne Bavard-Brooks

Domaine Anne Bavard-Brooks

15, rue de l'Abreuvoir
21190 Puligny-Montrachet
France

 Anne +33 6 07 74 80 07
 John +33 6 08 33 36 45

vinbio@domaineannebavardbrooks.com
www.domaineannebavardbrooks.com



Chardonnay
Burgundy Côte d'Or "La Combe" 2022

- Soil:** Sedimentary and clayey soils deposited on a bed of Chassagne limestone
- Climate:** Warm summers and dry autumns, wet springtimes are possible
- Profile of the parcel:** Vines planted in 1983. Guyot pruning. Soil plowed without grassed rows. Fruit certified organic by Bureau Véritas France FR-BIO 10 Agriculture France.
- Vinification:** Fruit harvested the mornings of August 30th and 31st 2022. Fermented and raised nine months in French oak barrel; 9 % new oak. Finished in stainless steel. Bottled July 10th 2023. Filtered and lightly fined. Alcohol 13 % by volume.
- Volume:** 22.80 hl for 36.15 ares (0.9 acre); 253 cases
- Tasting:** Although still young and fruity, this wine gradually reveals a soft mineral sensation and a few light brioche or even caramelized notes on a delicate oak background; fine balance. Will accompany your shellfish, fish terrines, game or poultry in cream sauce. Temperature 13°C recommended. Preferable to open a half-hour before serving. Will keep for five to seven years in good conditions.