





# 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](mailto:vinbio@domaineannebavardbrooks.com)  
[www.domaineannebavardbrooks.com](http://www.domaineannebavardbrooks.com)



Chardonnay  
Burgundy Côte d'Or "La Combe" 2021

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 September 22<sup>nd</sup> and 23<sup>rd</sup> 2021. Fermented and raised nine months in French oak barrel; 16% new oak. Finished in stainless steel. Bottled July 12<sup>th</sup> 2022. Filtered and fined. Alcohol 13% by volume.

Volume: 13,74 hl for 36.15 ares (0.9 acre); 152 cases

Tasting: Although keeping its nose in reserve, it will reveal smoothness on the palate with floral notes of acacia and a discreetly woody background. A clean and focused wine, with a nice lively and mineral freshness. Will accompany your shellfish or poultry in cream sauce. Temperature 13°C recommended. To keep for five years or more in good conditions.

Domaine Anne Bavard-Brooks  
Siret 519 393 508 0022 / APE 0121Z