





# Domaine Anne Bavard-Brooks

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Chardonnay  
Burgundy Côte d'Or 2018

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: A blend of La Combe harvested September 3<sup>rd</sup> and Les Equinces harvested September 7<sup>th</sup> 2018. Fermented and raised five months in barrels of French oak then five months in stainless steel; 20% new oak. Bottled July 12<sup>th</sup> 2019, a flower day in the biodynamic calendar. Filtered, fined. Alcohol 13.5% by volume.

Volume: 32.63 hl for 52 ares (2.9 acres); 362 cases

Tasting: Fruity nose; generous and rich with pleasing mouth feel; notes of dried fruit; slightly almond with a fresh and mineral finish. Serve at 55°F when young; let breathe or serve in a carafe. The wine's natural aromas will begin to emerge after a year in the bottle. Can be cellared up to five years or more in good conditions. Serve with mushroom risotto, shellfish, or chicken.

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