

## **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

BOURGOGNE CÔTE D'OR

"LA COMBE"

MISE AU
DOMAINE

VIN BIOLOGIQUE CERTIFIÉ PAR FR-BIO 10
AGRICULTURE FRANCE

PROPRIÉTAIRE-VITICULTEUR A PULIGNY-MONTRACHET, CÔTE-D'OR, FRANCE

Domaine Anne Bavard—Brooks

<u>vinbio@domaineannebavardbrooks.com</u> www.domaineannebavardbrooks.com

Chardonnay

Burgundy Côte d'Or 2017

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 September 7<sup>th</sup> 2017. Fermented and raised eight

months in French oak barrels; 11% new oak. Finished in stainless

steel. Bottled June 19<sup>th</sup> 2018, a fruit day in the biodynamic calendar. Filtered, no fining. Alcohol 14.2% by volume.

Volume: 19.08 hl for 36 ares (0.9 acre); 212 cases

Tasting: A beautiful wine, with a crisp mineral attack against nuances of

wood and vanilla; delicate and round. Nicely balanced with satisfying evolution; will seduce at the first tasting. This wine can be set aside or drunk young. Serve at 55°F when young. Can be

cellared up to five years or more in good conditions.

Domaine Anne Bavard-Brooks Siret 519 393 508 00022 / APE 0121Z