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Chardonnay Puligny-Montrachet "Corvée des Vignes" 2019

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 1954. Guyot pruning. Soil plowed without grassed rows. Fruit certified organic by Bureau Véritas France FR-BIO 10 Agriculture France.
Vinification:	Fruit harvested September 13 th 2019. Fermented and raised twelve months, 66% new oak. Finished in stainless steel. Bottled September 21 st 2019, a flower day in the biodynamic calendar. Filtered, fined. Alcohol 13.5% by volume.
Volume:	3.5 hl for 7.7 ares (0.19 acre); 39 cases
Tasting:	Mineral nose, with a fresh lively attack from the first seconds. Measured development on the palate with floral notes. Quite balanced, it slowly reveals itself against a discrete background of oak. Recommended serving temperature of 55°F while young. Can easily be kept up to 10 years in good conditions.