

## **Anne Bavard-Brooks**

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Chardonnay

Puligny-Montrachet "Corvée des Vignes" 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 1954. Guyot pruning. Soil plowed without

grassed rows. Fruit certified organic by Bureau Véritas France

FR-BIO 10 Agriculture France.

Vinification: Fruit harvested September 4<sup>th</sup> 2018. Fermented and raised nine

months in barrels of four-year-old French oak. Finished in stainless steel. Bottled July 12<sup>th</sup> 2018, a flower day in the biodynamic calendar. Filtered, fined. Alcohol 13% by volume.

Volume: 4.58 hl for 7.7 ares (0.19 acre); 50 cases

Tasting: Full-bodied and generous, this typical 2018 shows nuances of

dried fruit against a lightly vanilla background and a pleasing mouth feel. A promising wine, its natural aromas will develop and

emerge over the course of the first year in the bottle.

Recommended serving temperature of 55°F while young. Can

easily be kept up to 10 years in good conditions.

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