





# Domaine Anne Bavard-Brooks

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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" 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 1983. Guyot pruning. Soil plowed without grassed rows. Fruit certified organic by Bureau Véritas France FR-BIO 10 Agriculture France.
- Vinification: Fruit harvested September 16<sup>th</sup> 2019. Fermented and raised twelve months in French oak barrel. Finished in stainless steel. Bottled September 21<sup>st</sup> 2020, a flower day in the biodynamic calendar. Filtered, no fining. Alcohol 14.3% by volume.
- Volume: 8.64 hl for 36 ares (0.9 acre); 96 cases
- Tasting: A beautiful wine, showing a harmonious ensemble, mineral yet slightly fruity. Rich, this 2019 seduces as much with its roundness as by its softness. The finish is defined by touches of oak and vanilla. 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.

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