





Domaine Anne Bavard-Brooks

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Chardonnay
Burgundy Côte d'Or "La Combe" 2020

- 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 the mornings of August 26th and 27th 2020. Fermented and raised twelve months in French oak barrel; 16% new oak. Finished in stainless steel. Bottled September 21st 2021, a fruit day in the biodynamic calendar. Filtered, no fining. Alcohol 14% by volume.
- Volume:** 22,56 hl for 36,15 ares (0.9 acre); 250 cases
- Tasting:** Nice attack with pleasing mineral freshness; fruity against a slightly vanilla background. Well-balanced ensemble. Even young, it will be a good companion for an aperitif or with a fish or poultry terrine, grilled white meat or mushroom risotto. 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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