





## Domaine Anne Bavard-Brooks

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Chardonnay  
Burgundy Côte d'Or “Les Equinces” 2023

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 4 <sup>th</sup> 2023. Fermented and raised in French oak. Stainless steel finish. Bottled September 2 <sup>nd</sup> 2024, a fruit day in the biodynamic lunar calendar. Filtered, no fining. Alcohol 13,5% by volume.
Volume:	7.59 hl sur 0,1598 ha (0.4 acre); 84 cases
Tasting:	Open half an hour in advance. A lively, fruity, mineral bouquet. Round on the palate, with delicate notes of white flowers. Ideal with shellfish and charcuterie, mushroom risotto and poultry with cream sauce. Best served at 13°C when young. Can be kept for five years or more in good conditions.