

Domaine Odoul-Coquard

Bourgogne Passetoutgrain Rouge



The Gamay is from Chambolle and the Pinot Noir comes from 50-year-old vines planted in Morey-Saint-Denis. Stainless-steel fermentation and one month aging in neutral oak.

Grape varieties : 1/3 Gamay and 2/3 Pinot Noir

Exposure : South, Southeast

Soil : Limestone, Clay

Alcohol : 12%

Tasting notes :

Pleasant, fruity, and light and easy to drink with meat, cheese, and barbecue. Meant to be drunk within 5 years.

