

## Domaine Odoul-Coquard

### *Chambolle-Musigny*



Made from four different parcels of vines in the Chambolle-Musigny appellation. Matured for approximately 15 months in 30% new oak.

Grape varieties : Pinot Noir

Altitude : 250m - 300m ASL

Vineyard age : 30 to 50-year-old vines

Exposure : East

Soil : Limestone

Tasting notes :

A very fruity, elegant wine. Great aging potential - best to drink after 3-4 years of cellar time. Delicious with beef and roasted meats.

#### Press Notes

#### Wine Spectator

2015	94 points
2011	90 points

