

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

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.



Banville
Wine Merchants

www.banvillewine.com

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