

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

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.

Banville
Wine Merchants

www.banvillewine.com

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