

Domaine Odoul-Coquard

Chambolle-Musigny 1er Cru Les Baudes

Matured 15 months in oak barrels
(50% new oak).

Grape varieties Pinot Noir

Altitude 250m - 300m ASL

Soil Light, stony marl, with lots of limestone



Tasting notes

An elegant, soft, fruity, and very feminine wine. Great aging potential and a good match for fine cuisine.

Banville
Wine Merchants

www.banvillewine.com

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