

Domaine Odoul-Coquard

Morey-Saint-Denis 1er Cru Clos la Riotte

Clos la Riotte is almost a monopole for Odoul-Coquard. The vines are 30-years-old and the wine spends 15 months in 50% new oak.

Grape varieties Pinot Noir

Altitude 220m - 270m

Soil Chalky limestone



Tasting notes

This wine is elegant, very fruity, aromatic and mineral with soft but structuring tannins. Delicious with roasted white meats and roast beef.

Banville
Wine Merchants

www.banvillewine.com

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