

Domaine Odoul-Coquard

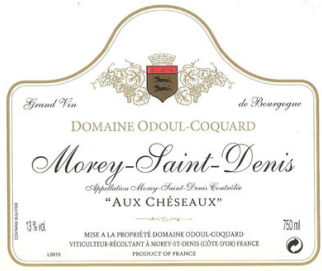
Morey-Saint-Denis Aux Cheseaux

Matured 15 months in oak barrels
(30% new oak).

Grape varieties Pinot Noir

Altitude 220m - 270m

Soil Chalky limestone



Tasting notes

Lots of fruit with soft and spicy tannins and a long finish. Good aging capacity. Perfect with beef and slightly spicy meals. Ready to drink in 2-3 years.

Banville
Wine Merchants

www.banvillewine.com

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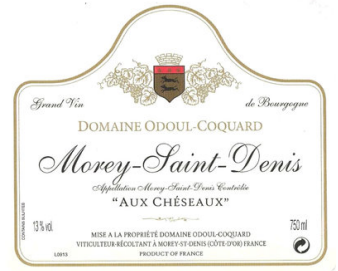
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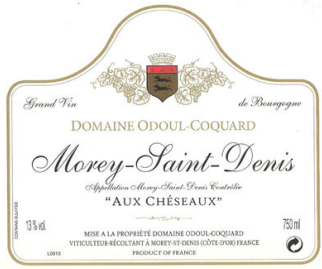
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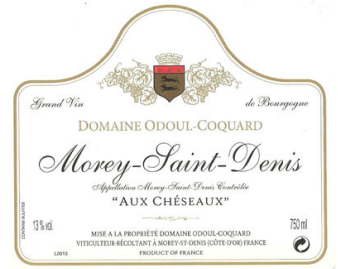
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