

Domaine Odoul-Coquard

Nuits-Saint-Georges Aux Saints-Jacques

This wine is made from 70-year-old vines that were inherited from Sebastien's grandmother. The wine is aged for 12 months in Allier barriques (95% Francois Freres) for 1 year (50% new, 25% 1 yr-old, 25% 2 yrs-old).

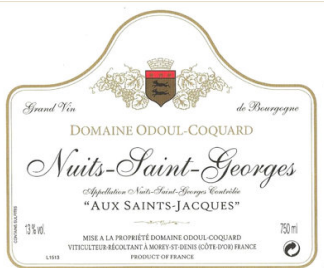
Grape varieties Pinot Noir

Altitude 250m ASL

Soil Mostly clay

Tasting notes

A wine that is very representative of the Nuits Saint Georges terroir. Strong, with firm tannins and a lingering finish. Ideal to wait for 3 to 5 years before tasting. A great pairing with mature cheeses and spicy meals.



Banville
Wine Merchants

www.banvillewine.com

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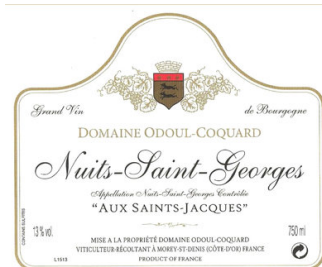
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