

## Domaine Odoul-Coquard

### *Nuits-Saint-Georges Les Argillats*

A villages wine but spends 15 months in 50% new oak, similar to the 1er Cru wines. Approximately seven barrels made each vintage.

**Grape varieties** Pinot Noir

**Altitude** 250m - 300m ASL

**Soil** Rocky with small pebbles

**Alcohol** 13%



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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