



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



ALOE-CORTON

RED (Pinot Noir)



History

Madame Veuve Point is the unique story of a woman winemaker whose Pouilly-Fuissé won the Grand Prize at the Saint Louis world's fair, in the USA in 1904. Today, Géraldine Point has picked up the torch from her great-great-grandmother and will guide you to discover all the diversity of Burgundy with over 30 AOP wines mainly from the most famous Villages.



Terroir & winemaking

Settled between 200 and 300 meters of altitude, the soil is reddish brown with flint and limestone debris, better known as "chailots". The soils are rich in potassium and phosphoric acid and give complexity and firmness to the wine.

The grapes are hand picked on the slope of the Corton hill then the wine is slowly aged in old barrels for 12 to 18 months in our Beaune Cellar.



Tasting notes

The appearance is dark, with a deep ruby color. Its aromas evoke small red fruits (raspberry, strawberry, cherry) and black fruits (currants, blackberries), cinnamon, toasted bread.



Food & Wine

Its opulent character will accompany poached eggs in red wine, moussaka, T Bone, grilled pork chops, duck confit. Of course, cheeses are not to be forgotten.

Serving Temperature : 16 to 18 °C.