



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



BOURGOGNE CHARDONNAY – WHITE –



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

Bourgogne Chardonnay is a vast appellation offering multiple terroirs to play with. Amongst some of the best, we are cherry-picking grapes from chalky and limestone soils. As a result, the noble expressions of the chardonnay grapes are revealed in our refreshing and generous wine. To preserve the natural minerality of the varietal, we vinify the wine in temperature-controlled stainless steel vats in our Beaune cellar.



Tasting notes

Adorned with a light golden appearance and green highlights, this Burgundy Chardonnay seduces with its fresh nose with flinty aromas, tones of white flowers (hawthorn, acacia) and toast. An aromatic wine unfolds on the palate, straightforward and full.



Food & Wine

The fresh vivid character will match perfectly with appetizers. To amplify the aromatic notes of the wine, pair it with pesto pasta, fish and seafood. It also goes well with onion tarts as well as a variety of cheeses like Brie, Saint-Nectaire or Beaufort.

Serving Temperature: 11 to 13 °C.