



# MADAME V<sup>VE</sup> POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



## BOURGOGNE HAUTES-COTES DE BEAUNE WHITE (Chardonnay)



### 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

"No view, no place, so diversified, so picturesque, so grand, could make me forget my little valley of Burgundy" wrote Alexandre Dumas on the landscapes surrounding les Hautes-Côtes de Beaune. The majestic valley is a great setting for vines between 300 and 500m.

In the heart of our Beaune cellar, we intend to preserve the primary aromas of the grapes. We bring complexity and texture to the wine during the vinification process using lees stirring technics..



### Tasting notes

This Hautes-Côtes de Beaune Burgundy possesses a pale gold appearance. To the nose, the spices, the smokiness and the notes of toasted bread are associated with aromas of fruits with yellow flesh. In the mouth, you will find a full body, a solid, balanced constitution and a slightly spry side.



### Food & Wine

This white wine can be enjoyed with aperitif. It will be perfect with turkey meat with leeks, chickpea puree and will embellish poached or creamed fish accompanied by seasonal vegetables.

Serving Temperature: 11 to 13 °C