



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



CORTON GRAND CRU Les Chaumes 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

The terroirs of 'la montagne des Corton' have the astonishing ability to produce structured wines that are perfect for aging.

With its southeastern/southwestern orientation (unusual in the area) and shaped like an amphitheater with no comparison around, this hillside is of a perfect geological cut. The gentle slope is reddish and gravelly, with brown limestone, rich with marl with a high potassium content. It offers Pinot Noir the ability to bloom fully.

These high quality grapes assert themselves in our Beaune cellar.



Tasting notes

This Corton presents itself with a deep purple and dark red velvet appearance. Its broad bouquet expresses toasted notes of roast coffee underneath fruit-driven aromas (blueberries, currants, kirsch) evolving toward underbrush, leather, pepper and liquorice. It is powerful, full-flavored on the palate and structured.



Food & Wine

Firm and frank, powerful and full-bodied, this Corton will unquestionably pair well with a duck à l'orange, dark meats in sauce, hare stew, deer medallions and ripened cheeses.

Serving Temperature: 16 to 18 °C