



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



GEVREY CHAMBERTIN

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 on a landscaped terroir between 280m and 380 of altitude, Gevrey-Chambertin is enjoying a South-East and East exposure. Its gravelled soil gives the wine elegance and finesse.

When arriving in our Beaune cellar, we partially vinify the grape in oak barrel up to 18 months. We strongly believe that more would hide the essence of a naturally noble wine.



Tasting notes

It offers a very intense deep garnet robe. Strawberry, blackberry, violet and rose share the bouquet of the wine with licorice and leather. The palate is a true witness of great Burgundian wines. Full and powerful, rich, full-bodied, it asserts itself with a firm structure, and tannins that lean toward a highly complex wine.



Food & Wine

It pairs with beef short ribs, braised lamb, carrots with cumin, squash purée. Some gourmets may still dare to serve it with a salmon fillet or tuna in a red wine sauce. It goes easily with all cow's-milk cheese especially Chaource, Beaufort, Saint-Marcellin.

Serving temperature: 15 à 16 °C.