



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



MÂCON VILLAGES 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

Between the Côte Chalonnaise and the Roche de Solutré, the Mâconnais hills stretch over some 40 kilometers, bordered by the Saône and the Grosne river. The vineyards of the Mâcon-Villages AOC are organized into a series of cliffs and hills on which vines grow, at up to 400 meters above sea level.

To preserve the aromas of stone fruits and floral notes of the chardonnay grapes, we vinify this wine in our Beaune cellar in stainless steel vats, always controlling the temperatures.



Tasting notes

Golden hue with green reflections, which are characteristic of the Chardonnay. It has aromas of exotic fruits and fresh almonds. Its generous and warming taste is soft, with a vivacious and mineral finish.



Food & Wine

Enjoy this wine as an aperitif. It is perfect to accompany grilled fish, white meats, risottos, vegetables or lentils soup and even sushis and goat cheese.

Serving Temperature : 11 to 12 °C.