



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



MERCUREY

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

Mercurey dominates much of the Côte Chalonnaise at more than 250 metres altitude, with vines that sweep over the two opposing slopes of this tortuous valley. Protected from humid winds by their surrounding hills, the vineyards of Pinot Noir thrive on these rocky soils formed from layers of hard limestone.

Vinified and aged In our Beaune cellar,



Tasting notes

This red Mercurey offers a beautiful ruby colour, and a nose characterised by aromas of gentian and small red fruits accompanied by toasted notes. Its juiciness of palate is particularly pleasant, along with its silky, enveloping tannins.



Food & Wine

It is an elegant wine that will bring out the best in a platter of charcuterie, a chicken and raspberry vinegar casserole, a roasted poultry, roast or braised beef, pork ribs. It will also suits mushrooms lasagna,

Serving Temperature : 14 to 16°C