



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



MERCUREY 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

The international reputation of Mercurey bears witness to its legitimate place among the great wines of Burgundy. The altitude of the vineyard we source the grape from varies between 230 and 320 meters with favorable sun exposure on its slopes. Its terroir, mainly made of limestone-clay, gives chardonnay its strength to thrive.

When harvested, the chardonnay grapes are gently pressed upon arrival in our Beaune cellar. Then starts a twelve-month vinification process including lees-stirring and oak barrel ageing to perfect the expression of Mercurey terroir.



Tasting notes

This Mercurey displays a golden yellow color with green highlights. The Chardonnay grape brings aromas of white flowers (hawthorn, acacia), hazelnuts and almonds. The oak ageing gives it notes of toast and vanilla. Typical minerality on the finish. This is a tasty, fresh and supple Mercurey.



Food & Wine

This wine is perfect to accompany grilled fish, seafood, octopus. It can go well with Asian food, vegetables, mushrooms and hard cheeses. Mercurey white is also appreciated as an aperitif.

Serving temperature: 11 to 13 °C.