



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



MEURSAULT

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 Meursault vineyard occupies the southern part of the Côte de Beaune and extends over gentle slopes ranging between 230 and 360 meters of altitude with a very favorable orientation. The vineyard finds its excellence in its limestone marls.

The high-quality of the grapes harvested on this terroir is a true gift. Our job is to preserve this quality. As a result, we decided to only lightly age this wine in oak barrels. We elaborate a wine true to its nature, with a great personality.



Tasting notes

Its golden appearance, clear and brilliant, is accompanied by silvery highlights. Its bouquet develops a concentration of aromas which exhales notes of almond, grilled hazelnuts, butter and honey, white flowers (hawthorn, elder, fern, linden, and verbena) and mineral (flint). In the mouth, the combination is structured around a rich, full body with flavors of hazelnut and toasted bread. Here is a nice balance between fullness and freshness.



Food & Wine

It pairs perfectly with shellfish, both grilled and in sauce such as shrimp, lobster. It is also elegantly pairs with poultry and meats in cream sauce, but also butternut squash pie and foie gras.

Serving Temperature: 12 to 14 °C