



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



NUITS SAINT GEORGES – 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

Nuits-Saint-Georges sits right between Dijon and Beaune, bordering the world-famous Vosne-Romanée to the north.

It is with care and patience that we vinify in Beaune cherry-picked grapes from this appellation. A third of the final blend spends up to a year in old oaked barrels. It brings complexity to the wine but preserves the original personality of the grapes.



Tasting notes

With the intense purple colour, it exhales notes of cherry, strawberry and blackcurrant. Macerated fruit such as prune complete the aromatic palette that evolves towards notes of leather, truffle, fur and game. Assertive and robust, it has good body and texture within a finely balanced, solid structure.



Food & Wine

We recommend you to pair it with roast lamb, roast beef, or duck breast, moussaka, fried noddles. You will also enjoy it with fish dishes such as trout fillet in a red wine sauce. Not forgetting cheeses such as a Comté or a chaource.

Serving Temperature: 15 to 16 °C.