



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



PETIT CHABLIS

— WHITE —



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

Overlooking the Serain river from an altitude of 230 to 280m, the Petit Chablis vineyard is high up, all across the Chablis area. Set on a rocky dark limestone soil, more or less sandy, it offers versatility and gives Chardonnay and zingy and mineral appeal.

Vinification always takes place in our Beaune cellar, with special care taken to preserve the purity and the freshness of the first press. Lee-stirring and contact with the lees bring a lovely texture to the wine.



Tasting notes

Pale lemon-gold colour and lively nose. On the palate, the wine is fruit-driven with a well-balanced acidity and a refreshing minerality: lime, lemon, flint, with a touch of white blossom. The finish is elegant, with a smooth texture.



Food & Wine

It will be perfect served with prawn cocktails, grilled fish and gambas cooked in a mild curry sauce. It can also be paired with mashed potatoes and pumpkin,

To be served between 10° and 12°.