



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



POMMARD 1er CRU

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

Pommard, a wine-making village located 3 km south of Beaune, produces one of the most renowned appellations among the wines of France. The terroir is limited to this town and its vineyard, located on the side of the hill at an altitude of 280 meters, it rests on clay and limestone soils. The loamy soil gives rise to the robustness and the excellence of these wines.

Once fully ripe, the grapes are hand harvested and gently transported to our Beaune cellar. There, this prestigious wine is vinified then aged in an oak barrel for 18 months.



Tasting notes

Its deep red appearance, of a ruby purple gives way to a sumptuous nose with fragrances of blackberry, blueberry, cherry stone, and mature plums. Maturity brings out the leather, pepper and notes of roast coffee. One can particularly appreciate its round texture, supported by a nice tannic, strong consistency.



Food & Wine

This famous representative of the Côte de Beaune can be enjoyed with a wild boar terrine, a nice piece of grilled Charolais beef with bearnaise sauce, 'coq au vin', sushi and cheeses (Beaufort).

Serving Temperature: 16 to 18 °C.