



# MADAME V<sup>VE</sup> POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



## POMMARD

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

Recognized since the Middle Ages, it produces exclusively red wines that are robust and tannic, made from the Pinot Noir grape. Pommard is the landmark where the Côte de Beaune forks and turns toward the southwest. The clay-limestone soils are well-drained thanks to a gravelly soil composed of rocky debris.

Hand-harvested, the grapes are hand sorted. The wine undergoes aging in oak barrels in our Beaune cellar for over twelve months.



### Tasting notes

Ruby purple with mauve gleams, its appearance recalls the words of Victor Hugo: "It's the battle between day and night!" We find aromas in the nose of blackberries, blueberries, cherry, currants, chocolate, pepper and cocoa. The texture is full, the structure delicate and assertive. The full marriage of Pinot Noir and the wood make it an elegant wine with a long finish.



### Food & Wine

Beef Filet, lamb or stewed poultry will appreciate the texture of its tannins and its concentrated aromas. It naturally appreciates the company of mushrooms, rack of lamb with herb breadcrumb and cheeses such as Comté.

Serving Temperature: 16 to 18 °C.