



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



POUILLY FUISSÉ

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

Our "bien-aimé" Pouilly-Fuissé is the flagship of Madame Veuve Point range. The vineyard is the heritage of the Point family, well protected by the Roche de Solutré.

Grapes are pressed shortly after picking to preserve the quality of the fruits. After a period of lees stirring, it is oak-aged for a few months in barrels in our Beaune Cellars.



Tasting notes

This wine has a beautiful golden colour. Different families of aromas make up the bouquet: mineral notes (silex), almond and hazelnut, citrus notes, white fruits, acacia, breadcrumbs, buttered brioche, and honey. In the mouth, the texture is opulent. This wine is by nature delicate and distinguished.



Food & Wine

It has a characteristic hint of minerality which allows it to pair with crustaceans (king prawns, lobster, crawfish) as well as sushis. Perfect with white meats (veal or poultry in cream sauce), as well as many varieties of goat's cheese. It can go well with spicy fish, sweet-and-sour prawns, as well as mushroom soup, spinach quiche.

Serving Temperature : 11 à 13 °C.