



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



RULLY

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

The Rully AOC is located on the northern end of the Côte Chalonnaise. The 350-hectare vineyard is surrounded by the faults of the middle and upper Jurassic periods. At an altitude between 230 and 300 meters, this Pinot Noir extends over the slopes composed of brown or limestone soils with a slight clay texture, yielding wines which compete with the best of the nearby Côte de Beaune wines.

We vinify with care in our cellar in Beaune this lovely wine in stainless steel vats to preserve fruits and primary characteristics.



Tasting notes

The cherry red appearance with a dark garnet tint gives way to a bouquet of black (cassis, blackberry) and red fruits (cherry), liquorice, lilac and gentian. The freshness is evident and the blended tannins complete a beautiful long-lasting finish.



Food & Wine

Pair this with roast poultry or in a sauce (such as coq au vin), organ meats such as liver, sweetbreads and kidney, also in a sauce or simply pan-fried. Risottos, pastas with meat sauce and poultry are also choice delicacies.

Serving Temperature: 14 to 16°C