



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



RULLY

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

The white Chardonnay vine is able to express itself perfectly in these climates with rocky oolitic limestone and clay soils. The slopes are sheltered by a part of the mountain of la Folie and have an ideal South-East exposure.

The vinification process from start to finish is taken care of in our Beaune cellar. Fermentation starts in our temperature-controlled vats. Then, half of the wine to be is vinified in our oak barrels to enhance the aromatics of the cuvée.



Tasting notes

Our wine displays a golden color with green highlights. It has a fine nose with notes of flowers such as acacia, hawthorn and honeysuckle along with notes of fruits like lemon and white peaches. It is fruit-driven on the palate, with a lively roundness, full-bodied and very slightly oaked.



Food & Wine

This wine can be enjoyed as aperitif. With its beautiful creaminess, it is the ideal ally of a pan-fried fish, poultry in creamy sauce, sushis and cheeses such as Comté.

Serving temperature: 12 to 14 °C.