



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



SAINT-AUBIN

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

In the heart of the Côte des Blancs, between Chassagne and Puligny, Saint-Aubin is a wine producing village to (re)-discover. The appellation extends across a high-altitude vineyard with a limestone soil.

Gently pressed on arrival in our Beaune cellars, this wine undergoes fermentation in our temperature-controlled vats. Bâtonnage brings a creamy texture and extra complexity to this lovely wine.



Tasting notes

Its pale gold appearance is luminous. It combines mineral aromas of flint, hazelnut, toasted bread, almond paste and butter. One appreciates this firm, caressing wine, full and complete, of high nobility.



Food & Wine

Saint-Aubin goes well when paired with firm-fleshed fish and grilled shellfish. Other taste combinations: pickled beet Salad with avocado, scallops with mild spices, poultry filet.

Serving temperature: 12 to 14 °C.