



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



SANTENAY 1^{ER} CRU, LA COMME 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

"La Comme" climate is worthy of mention as one of the most beautiful wines of this appellation. With southeast exposure, in a very favorable microclimate, the grapes reach perfect ripeness. The soil contains gravel, marl and limestone, giving the grapes structure and richness.

After being hand harvested the grapes are thoroughly sorted keeping only the best of the best. The grapes are then transformed in wine and will slowly mature in their wooden barrels in our Beaune cellar.



Tasting notes

Reputed for being one of the finest wines in the appellation, this wine offers a seductive, deep and brilliant robe. The intense nose develops around generous aromas of berries with hints of delicate minerality. The palate is greedy and airy with a silky texture and elegant tannins. The aftertaste is pretty (often of blueberries) with a persistent finale.



Food & Wine

Pairs with moussaka, "coq au vin", duck terrine with green pepper, Asian-style glazed and caramelized poultry. Regarding the cheese selection, we recommend a Brie de Meaux.

Serving temperature: 15 to 16°C.