



# MADAME V<sup>VE</sup> POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



## SANTENAY CLOS BELLEFOND

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 location of the vineyards is ideal with exposures between East and South. Its highest part reaches an altitude of 500 meters. The soil is composed of oolitic limestones, white oolite, marls, kidney-shaped limestones, and lower oolite on a layer of marl.

Upon arrival in our Beaune cellars, grapes are undergoing the traditional burgundian vinification process. Just a touch of oak is enough to enhance the typicity of this pinot noir and soften its tannins.



### Tasting notes

This wine made from Pinot Noir offers a deep purplish, black cherry hue, and aromas of peony, violet, and red fruit with a hint of liquorice. The attack is incisive, with solid tannins constructing a robust palate, with a superbly refined texture.



### Food & Wine

Its aromatic diversity allows a harmonious pairing with a braised beef or roast duck, couscous, vegetable spaghetti with tomato sauce. For the cheese selection, pick a Brie.

Serving Temperature: 15° to 16°C.