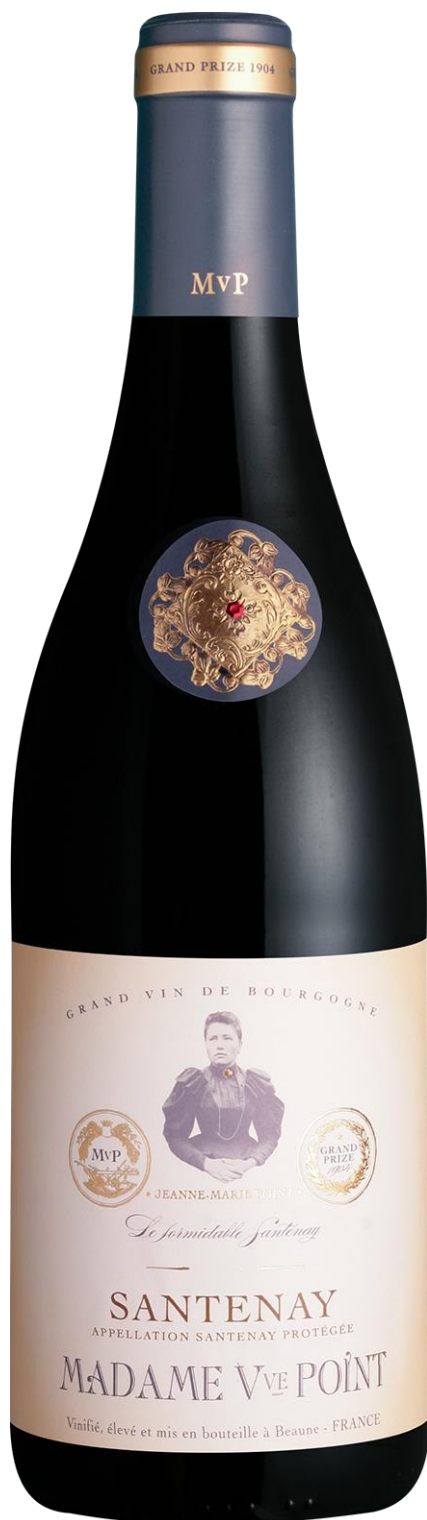




MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



SANTENAY

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

This appellation is located at the south end of the Côte de Beaune. From the heights of the Mont de Sène (also called 'the Montagne des Trois Croix'), the view extends very far, and human settlements date back to prehistoric times. The hills, which face south or southeast, benefit the most from the warm rays of the sun.

We vinify in our Beaune cellar this wine with care. No oak is used in order to preserve the fruitiness of the pinot noir and to keep its subtle characteristics.



Tasting notes

This wine, displays a distinct purple mauve appearance with black cherry. Its bouquet recalls peonies, violets, and red fruits with a hint of liquorice. The attack on the palate is intense. Its firm tannins provide a well-structured body with a very fine texture



Food & Wine

Its aromatic diversity allows this wine to be paired with braised veal and beef, glazed or simply roasted poultry, potatoes or squash pie. On the cheese selection, we recommend Brie de Meaux.

Serving Temperature: 15°C