



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



SAVIGNY LES BEAUNE

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

Located north of Beaune, the village of Savigny-lès-Beaune is next to a small river, the Rhoin. The area is quite sandy, and the vines are oriented towards east and north-East.

Once the grapes are harvested and sorted, vinification takes place in our Beaune cellars. Then, only a third of the blend is matured for 12 months in new oak barrels, in order to preserve the fruit and give birth to a juicy, elegant wine.



Tasting notes

This wine has an elegant ruby red color and a bouquet tending toward small black and red fruit (blackcurrant, cherry, raspberry), as well as spices. The body is slightly tannic, supple, fluid and balanced.



Food & Wine

This rich and full-bodied wine can accompany mushroom risotto, pieces of beef with seasonal vegetables, roast poultry, or veal roasts. For cheeses, it will be best with Chaource and Brie de Meaux. For vegetarians, serve with a zucchini and tomato quiche.

Serving Temperature: 15°C