



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



PINOT NOIR - VIN DE FRANCE

L'Aventure



History

Thanks to her courage and determination, Madame Veuve Point won the Grand Prize at the Saint Louis world's fair, in the USA in 1904 for her Pouilly-Fuissé. Today, Géraldine Point carries on her great-great-grandmother's vision and will guide you to discover all the diversity of Burgundy with over 30 AOP wines vinified and aged in our cellars in Beaune.



Terroir & winemaking

L'Aventure Pinot Noir has been carefully selected in the Aude Valley, protected by the Pyrénées mountains. Growing in a climate not that different from Burgundy due to the altitude where the vines are set, the grapes give birth to lively and fruit-driven wines. A pneumatic press is used at the arrival of the grapes to extract the juice with care. Fermentation then starts in cold and temperature-controlled conditions in stainless vats. A gentle touch of wooden stave gives this wine a round finish and subtle oaky characters.



Tasting notes

This wine shows a fine deep ruby color with shades of garnet. The nose displays intense notes of red fruits, spices and herbs. The palate is elegant, harmonious and structured with round tannins. Black currant, licorice and black cherry flavors are followed by a long lasting vanilla finish.



Food & Wine

Its generous character will accompany beef steak, grilled pork chops, stir-fried noodles with spicy vegetables, duck confit and of course, cheeses.

Serving temperature : 14 to 16°C.