



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

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



## VIRÉ CLESSÉ

### – WHITE (Chardonnay)



#### 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

Recognized in 1998, Viré-Clessé is the first Village "appellation" from the remarkable area of the Mâcon Villages AOC. It produces white wines exclusively from Chardonnay grapes. The vines are east facing and run from 200 to 440 meters above sea level. The soil is very favourable for the vines because it is based on hillsides that are rich in limestones, clay and silicas.

The vineyard's separation into plots allows for each of its particular flavours to be extracted to express its unique typicity.



#### Tasting notes

This wine has a beautiful, very bright golden colour, with a halo of green hues. In it, the Chardonnay reveals all of its characteristic aromas, with citrus and pear as the dominant flavors. It has a strong minerality. On the palate, roundness, freshness and a long-lasting taste are the watchwords.



#### Food & Wine

Ideal as an aperitif or with fish and shellfish, this wine is a treat. Its aromatic intensity is also perfect as an accompaniment for tender meats with sauce, such as veal, or for sautéed vegetables, grilled seafood, and goat cheese.

Serving temperature : 11 to 13 °C.