



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



VOLNAY 1^{er} CRU, CLOS DES CHÊNES

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

Culminating at 270M the Clos des Chênes climats offers a breathtaking point of view on the volnay and meursault terroirs. The oolitic limestone in which the vines are growing is pink in colour with pale green inclusions.

After hand-harvesting and hand-selecting, we slowly and carefully vinify and age this prestigious wine in our Beaune cellar. It spends over 18-months in oak barrel to soften the already gentle tannins of the wine.



Tasting notes

Volnay "1er cru" clos des Chênes is admired for its delicacy, its sap, and its bouquet, it has always been thought of as the most feminine of Bourgogne wines. It might also come from its ruby color, like the lipstick imprint of a kiss.

The nose reveals a generous wine. Its aromas are of violet, gooseberry, cherry. This Volnay offers a powerful yet elegant wine finishing with tight tannins.



Food & Wine

This wine is perfect to accompany a roasted turkey with mushrooms and mashed potatoes, a spicy Moroccan tajine, T Bone steak or a cheese platter composed of Brie or Comté.

Serving Temperature: 14 to 16°C.