MADAME VEUVE POINT

2020

MADAME VEUVE POINT BOURGOGNE CHARDONNAY

BOURGOGNE • BURGUNDY • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Winemaker and only son of Jeanne-Marie, Mr. Benoît POINT married Jeanne Henriette THOMAS (1904/1970) on 02/16/1924. He is a winegrower by birth. He helped his mother long before he was a man. Mr. Benoît POINT was incorporated into the alpine hunters for the war of 1914, then returned, safe and sound, to the house in 1918 to work on the estate.

Wine Making

Made of Chardonnay, white Burgundy highlights this vintage which has become universal and which has its perfect cradle and expression here. Instituted in 1937, the Burgundy Appellation d'Origine Contrôlée extends to the departments of the Yonne, the Côte-d'Or and the Saône-et-Loire. It is a beginner wine, opening with the Villages AOC, the Premiers Crus and the Grands Crus. Before this multitude of terroirs, the expressions of Chardonnay vary according to the provenance of the bottle, the age of the vine and the vintage.

Food Suggestions

Pairs well with pasta, rich fish such as salmon and tuna, shellfish, mild and soft cheese, and cured meat.

TASTING NOTES

Adorned with a light golden appearance with green highlights, this Burgundy Chardonnay seduces with its fresh nose with flinty aromas, tones of white flowers (hawthorn, acacia) and toast. An aromatic wine unfolds on the palate, straightforward and full.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Female-Winemaker
- ABV%: 13
- Class: White

WWW.MADAMEVEUVEPOINT.COM/A-LADY-WINEGROWER/?LANG=EN