

MADAME VEUVE POINT MADAME VEUVE POINT RULLY BLANC

RULLY • 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

This appellation produces mostly white wines. The white Chardonnay vine is able to express itself perfectly in these climates with rocky oolitic limestone and clay soils. The slopes are sheltered by a part of the mountain of la Folie and have an ideal Southeastern exposure. Its high altitude (230 to 300 meters) forces the winemakers to be more patient in awaiting the harvest than in nearby Côte de Beaune.

Food Suggestions

Pairs well with poultry in cream sauce, an-fried river fish, sea fish in a white sauce or warm shellfish.

TASTING NOTES

Our Rully blanc displays a golden color with green highlights. It has a fine nose with notes of “flowering shrubs” such as acacia, hawthorn and honeysuckle along with notes of fruits like lemon and white peaches. It is fruity to the palate, with a lively, round fruity flavor which is full-bodied and very slightly woody. In aging, its color will evolve toward buttercup and notes of honey, quince and dried fruit will be revealed.

grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Female-Winemaker
- ABV%: 13.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

