

## Sparkling Pointe

*Brut*



Appellation: North Fork of Long Island

Primary Ferment in Stainless Steel, 2nd Ferment in Bottle

The wine spends three years aging on the lees after fermentation.

**Grape varieties :** 50% Chardonnay, 36% Pinot Noir, 14% Pinot Meunier

**Soil :** Sandy loam

**Dosage at disgorgement :** 6 g/l

**Alcohol :** 12.5%

### Tasting notes :

With a pale golden hue, this lively wine expresses fresh and complex aromas of lemon-lime, apple blossoms, and ripe pear. Vibrant acidity, a firm bead, and persistent effervescence are framed by notes of citrus, yellow apple, and hazelnut. On the palate a symphony of tiny bubbles contributes to a generous and lingering mousse. Elegant and structured, its floral and fruity notes add to its full finish.

### Press Notes

Wine Enthusiast

2019

90 points



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