

## Sparkling Pointe

### *Blanc de Blancs*



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 : Chardonnay

Soil : Sandy loam

Dosage at disgorgement : 6 g/l

Tasting notes :

Of a bright gold color, this sparkling wine presents floral aromas of tree blossoms with lemon and apple compote. A little toasty, the vibrant palate combines honey butter and brioche with quince and starfruit. A delicate mousse and balanced acidity leads into a long and graceful finish.

Press Notes

Wine Enthusiast

2018

91 points



Certified Sustainable

