

Sparkling Pointe

*Brut Séduction*



Appellation: North Fork of Long Island

Primary Ferment in Stainless Steel, 2nd Ferment in Bottle.

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

Grape varieties : 49% Pinot Noir, 6% Pinot Meunier, 45% Chardonnay

Soil : Sandy loam

Dosage at disgorgement : 6 g/l

Alcohol : 12.5%

Tasting notes :

This expressive sparkler shows a deep gold color with fantastic aromas of lemon custard, almond croissant, baking spices, and Bosc pear. Well textured and balanced, a palate of red apple, white cherry, and nutmeg precedes a persistent finish.



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