

Sparkling Pointe

*Cuvée Carnaval Blancs*



Appellation: North Fork of Long Island

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

The wine spends 1.5 years aging on the lees after fermentation.

Grape varieties : 47% Pinot Noir, 28% Chardonnay, 23% Merlot, 2% Muscat

Soil : Sandy loam

Dosage at disgorgement : 28 g/l

Alcohol : 12.5%

Tasting notes :

This is a lovely aromatic sparkler with a soft straw color, lively effervescence and light-to-medium body. Featuring perfumed scents of mandarin orange, poached pear, and citrus flowers, semi-sweet flavors of honeysuckle and tropical fruits round off a lush and lingering finish. A unique liquor de dosage of estate grown young vine Muscat adds a lift of orange blossom. Great as an apéritif or for entertaining!



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