Sparkling Pointe

Brut

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

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

Soil Sandy loam

Alcohol 12.5%



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.



www.banvillewine.com

SPARKLING POINTE

MÉTHODE CHAMPENOISE

Brut

Sparkling Pointe

Brut

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Soil Sandy loam

Alcohol 12.5%

Tasting notes

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Banville Wine Merchants

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Wine Merchants

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