

## 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

#### **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.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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