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.



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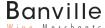
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