

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

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.



Banville
Wine Merchants

www.banvillewine.com

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