

## 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

**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!



**Banville**  
Wine Merchants

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