



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2015 BRUT SEDUCTION

PRESTIGE CUVÉE

44% PINOT NOIR
10% PINOT MEUNIER
46% CHARDONNAY

WINEMAKER NOTES

Discover a super organoleptic profile in this rare mature cuvée. Aging 10 years prior to its disgorgement, this expressive sparkler shows a rich gold color with fantastic aromas of pink raspberry, almond, and poached pear. Well textured and balanced, a palate of wild black cherry, hazelnut, and lemon curd proceed a persistent and dry finish.

TECHNICAL DATA

806 Cases Produced
10 years aging sur lie
Disgorged 5.18.26
Alcohol 12.5%
pH 3.01
TA 7.34 g/l
Dosage 6 g/l



Nestled in the breezy and beautiful North Fork of Long Island, Cynthia and Tom Rosicki have dedicated Sparkling Pointe Vineyards and Winery to estate grown sparkling wines produced exclusively in the traditional méthode. Farming 40+ acres of vineyard, planted with the classic Champagne grape varieties—Pinot Noir, Pinot Meunier, and Chardonnay—each Sparkling Pointe cuvée is an authentic expression of the land and the timeless tradition of Méthode Champenoise. The rhythmic union of personality and house style, the art of assemblage, and the pursuit of excellence are at the essence of all Sparkling Pointe Wines.

RELEASE DATE

July 3, 2026

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