

SPARKLING POINTE

MÉTHODE CHAMPENOISE



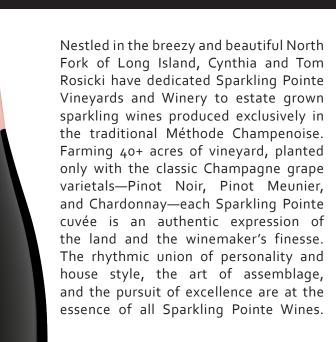
75% PINOT NOIR 25% PINOT MEUNIER

WINEMAKER NOTES

Cuvée Cynthia Blanc de Noirs blends three clones of Pinot Noir (Dijon 667, 777, and Pommard Clone 4) with Pinot Meunier to display a pale pink hue. Elegant aromatics of cherry, pink raspberry, florals, and pomegranate are highlighed by a bright freshness and a concentrated palate of grapefruit, wild strawberry and blood orange. A vibrant and lingering finish is balanced with a light touch of sugar cookie.

TECHNICAL DATA

235 Cases Produced 5 years aging sur lie Disgorged 12.4.23 Alcohol 12.5% pH 3.22 TA 7.99 q/l Dosage 8 g/l



RELEASE DATE

April 22, 2024

PRESS

92 Points Beverage Testing Institute

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