



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2019 BOISSEAU

100% CHARDONNAY

WINEMAKER NOTES

This single vineyard 100% Chardonnay is sourced entirely from a 2.2 acre planting a few miles east of our winery and tasting house called Boisseau Vineyard. Aged four months in demi-muid French oak barrels prior to bottling, this has aromas of lemon meringue, nutmeg, ripe pear, and white acacia blossom. A round mousse balanced by ample acidity leads to a rich palate of key-lime pie, toasted hazelnut, and vanilla cream anglaise.

TECHNICAL DATA

296 Cases Produced
5 years aging sur lie
Disgorged 4.8.26
Alcohol 12.5%
pH 3.19
TA 7.59 g/l
Dosage 6 g/l

BLANC DE BLANCS

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

May 22, 2026



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