



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2018 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 is dense and powerful yet harmonious overall. Aromas of lemon meringue, nutmeg and vanilla spice lead to a rich palate of brown sugar caramel, apple pie, and grilled pineapple. A toast character and persistent fizz leaves a lovely textural weight to the finish.

TECHNICAL DATA

285 Cases Produced
5 years aging sur lie
Disgorged 12.6.23
Alcohol 12.5%
pH 3.27
TA 8.07 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 Champenoise. Farming 40+ acres of vineyard, planted only 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 winemaker's finesse. 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

June 5, 2024

PRESS

92 Points Beverage Testing Institute

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