



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2019 BLANC DE BLANCS

100% CHARDONNAY

WINEMAKER NOTES

Of a bright gold color, this sparkling wine presents intense toasty aromas of marzipan, freshly baked brioche, and comice pear. The palate is soft and mineral driven with notes of citrus rind and starfruit. A delicate mousse and balanced acidity leads into a long and graceful satin finish.

TECHNICAL DATA

744 Cases Produced
4 years aging sur lie
Disgorged 3.13.24, 10/14/24
Alcohol 12.5%
pH 3.17
TA 8.70 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 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

May 10, 2024

PRESS

92 Points James Suckling
91 Points Wine Enthusiast

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