



SPARKLING POINTE

MÉTHODE CHAMPENOISE



NV CUVÉE CARNAVAL BLANCS

64% PINOT NOIR
29% CHARDONNAY
7% MUSCAT

WINEMAKER NOTES

This sec (off-dry) style is a super aromatic, floral and fruity offering. Fragrant scents of orange blossom, Ambrosia apple, and honeysuckle lift from the glass; while semi-sweet flavors of clementine and cantaloupe round off a lush and lingering mouthfeel. A unique liquor de dosage of estate grown Muscat adds a perfumed finish with notes of peach and citrus flowers.

TECHNICAL DATA

670 Cases Produced
2 years aging sur lie
Disgorged 10.22.25
Alcohol 12.5%
pH 3.10
TA 7.04 g/l
Dosage 26 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

November 14, 2025

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