

SPARKLING POINTE

MÉTHODE CHAMPENOISE



NV CUVÉE CARNAVAL BLANCS

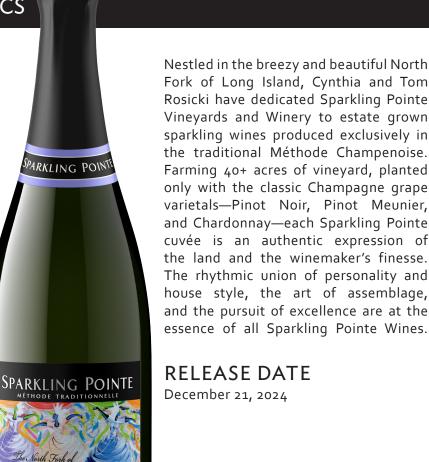
65% CHARDONNAY 16% PINOT NOIR 16% PINOT MEUNIER 3% MUSCAT

WINEMAKER NOTES

This sec (off-dry) style is a super aromatic, fruity and fresh offering. Fragrant scents of mandarin orange, citrus flowers, and cantaloupe lift from the glass; while semisweet flavors of honeysuckle and tropical fruits round off a lush and lingering mouthfeel. A unique liquor de dosage of estate grown Muscat adds a perfumed finish with notes of orange blossom and apricot.

TECHNICAL DATA

464 Cases Produced 2 years aging sur lie Disgorged 12.3.24 Alcohol 12.5% pH 3.15 TA 6.96 q/l Dosage 26 q/l



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