



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 semi-sweet flavors of honeysuckle and tropical fruits round off a lush and lingering mouth-feel. 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 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 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

December 21, 2024

39750 County Road 48. Southold, NY 11971
p. 631.765.0200
www.sparklingpointe.com