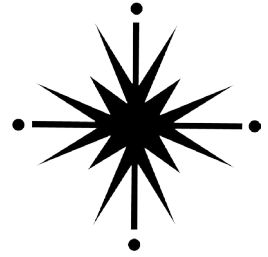


SPARKLING POINTE

MÉTHODE CHAMPENOISE

NV CUVÉE CARNAVAL ROSÉ

71% CHARDONNAY, 18% PINOT MEUNIER, 11% PINOT NOIR



WINEMAKER NOTES

Cuvée Carnaval Rosé is characterized by a pale pink color, accentuated by aromas of ripe strawberry, cherry, and floral notes. The palate shows candied red fruit with a sweetness of brioche and sugar cookie enhanced by the ripeness of the vintage. Lush and fresh, this easy drinking cuvée is a lovely apéritif for summer entertaining. Limited Production

VINTAGE NOTES

A non-vintage wine blended with fruit mainly sourced from the 2014 vintage.
2014 Notes: A sunny but cool summer, combined with an unusual scarcity of rain, allowed all varieties to ripen at a leisurely pace with sugars, acids and phenolics in balance.

FOOD PAIRING NOTES

Sweet Rosé Sparkling Wines are perfect served as an apéritif, with the meal, or a highlight for dessert. We love this wine with fresh local fruit - think strawberries, raspberries, and blackberries and a touch of whipped cream.

RELEASE DATE

Saturday July 15, 2017

88 Points Wine Advocate

Varietal	71% Chardonnay 18% Pinot Meunier 11% Pinot Noir
Appellation	North Fork
Alcohol	12.5%
pH	3.04
TA	7.05 g/l
Residual Sugar	12 g/l
Ageing Profile	11/2 years on the lees
Cases Produced	464
Disgorged	July 5, 2017



39750 County Road 48, Southold, NY 11971

631.765.0200

www.sparklingpointe.com