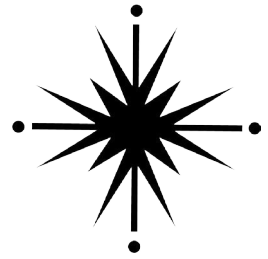


SPARKLING POINTE

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 2015 vintage. 2015 Notes: Exceedingly sunny with very few rainy day, warm, not hot, and relatively on the dry side best explains the stellar 2015 vintage. With humidity generally not an issue, and more sun than rain, grapes were small and concentrated with great flavor intensity.

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