



Parasol

NEW ORLEANS SAINTS BLANC DE NOIRS

brand notes

The parasol has long been a symbol of our city's penchant for celebrations. It is the perfect accessory to celebrate a Saints' victory—preferably while we boogie down with seventy thousand of our closest friends in Caesars Superdome. Cheers, we'll drink to that.

winemaker notes

This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Noirs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes that are carried through on the palate with a smooth, fine mousse. The wine concludes with refreshing, light tropical flavors that linger and entice another sip.

Appellation: Napa Valley

Varietals: 50% Chardonnay | 50% Pinot Noir

Alc: 12.5%

Released: September 2025



profile

Nose: Citrus | Green apple | Toasted brioche | Oak

Mouth: Crisp | Refreshing | Bright acidity | Tropical flavors



Serve: Ice-Bucket Cold

Aging: 2 - 3 years

Pairs well with: Fried shrimp | Deviled eggs | Cheesy dips | Popcorn | Dried apricots | Berries and cream | Gouda | Parmesan

Fun fact: Their iconic Fleur-de-lis logo represents the city's French heritage, and the team's original colors were inspired by Mardi Gras.



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12
servings

20m
prep

15m
cook time

try with
sparkling

Shrimp Beignets

Ingredients

REMOULADE SAUCE

- 1/3 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons Zatarain's® Creole Mustard
- 2 tablespoons capers, coarsely chopped
- 2 tablespoons chopped green onions
- 1 teaspoon hot sauce
- 1 teaspoon lemon juice
- 1/4 teaspoon celery seed

SAVORY SHRIMP BEIGNETS

- 1 3/4 cups flour
- 1 tablespoon baking powder
- 1 tablespoon Zatarain's® New Orleans Style Creole Seasoning
- 1 1/4 cups whole milk
- 1 large egg
- 1 tablespoon unsalted butter, melted
- 1/2 pound cooked shrimp, coarsely chopped
- 2 green onions chopped
- Vegetable oil for frying

Directions

For the Remoulade Sauce, mix all ingredients in small bowl until well blended. Cover. Refrigerate until ready to serve.

For the Beignets, mix flour, baking powder and Creole Seasoning with a whisk in large bowl. Add milk and egg; mix just until moistened. Whisk in melted butter until smooth. Gently stir in shrimp and green onions. Let batter stand for at least 30 minutes or up to overnight.

Pour 2 inches of oil in large Dutch oven. Heat to 350°F on medium heat. Drop batter by heaping tablespoonfuls, a few at a time, into hot oil. Fry 3 to 4 minutes or until golden brown and crisp. Drain on paper towel-lined plate. Serve beignets with Remoulade Sauce.