

# Le Cadeau (Blue Label) Brut Sparkling Wine

Our Le Cadeau (Blue Label) California Brut Sparkling Wine is French Colombard made using the Méthod Charmat technique. This winemaking process emphasizes the fruit-forward characteristics in the final wine. The mousse (the sensation and feeling provided by the foam of sparkling wine when it enters the mouth) is elegant with aromas of green apple, pear and heavy flowers such as daffodil. The second nose reveals citrus tones of mandarin orange. The mouth offers flavors of maple syrup and toasted almonds. This dry sparkling wine has a lot of minerality and stays crisp all the way through to the finish.

Enjoy it with savory pastries, crab cakes, scallops or shrimp cocktail. This sparkling wine can be served with the featured recipe: "Savory Garlic & Italian Herb Shrimp."



**Hypersensitive Vinotypes** will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** 100% French Colombard
- **APPELLATION:** California
- **ALCOHOL:** 12%
- **AGEING POTENTIAL:** 1 year
- **SERVE:** chill one hour before serving
- **PAIRINGS:** cheeses such as mozzarella, Colby or fontina

*tidbit:* When popped, the cork of a sparkling wine can reach a velocity of 40 miles per hour. Corks should be safely popped with a towel wrapped around the bottle.

WINE SHOP AT HOME

\$34.50

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## RECIPE PAIRING : Savory Garlic & Italian Herb Shrimp

### INGREDIENTS

1 package McCormick® Savory Garlic & Italian Herb Shrimp Recipe & Seasoning Mix  
1 pound shrimp, peeled and deveined  
2 tablespoons olive oil

### DIRECTIONS

To Pan Fry, coat shrimp with Seasoning Mix in medium bowl. Discard any remaining Seasoning Mix. Heat oil in large skillet on medium heat. Add shrimp; cook 2 minutes. Turn shrimp; cook 2 to 3 minutes longer or just until shrimp turn pink. Serve shrimp with any remaining toasted crumb mixture in skillet, if desired.

To Bake, preheat oven to 400°F. Coat shrimp with Seasoning Mix in medium bowl. Add Seasoning Mix; toss to coat well. Discard any remaining Seasoning Mix. Place shrimp in single layer on foil-lined shallow baking pan. Bake 7 to 9 minutes or just until shrimp turn pink. Serve shrimp with any remaining toasted crumb mixture in pan, if desired.

*Makes 4 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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