

Le Cadeau (Cream Label) Rosé Sparkling Wine

Our Le Cadeau (Cream Label) California Rosé Sparkling Wine has a pretty pink-purple color. The nose displays white flower fragrances like acacia and orange blossom. Later on, notes of raspberry, watermelon and hay complete this expressive and aromatic nose. The attack in the mouth is dry, round and pleasant. There are citrus aromas, which provide – from the mid-palate to the finish – a good amount of acidity for structure and ageing potential. This is a medium-bodied wine with long-lasting bubbles, which are a sign of quality in sparkling wines. Enjoy right away, during the holidays, for special – or even casual – events.

Appetizers and desserts are the food pairing of choice such as savory pastries, grilled chicken skewers, shrimp cocktail, strawberry cheesecake or chocolate lava cake. Enjoy it with the featured recipe: “Baked Root Vegetable Chips.”



Hypersensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** blend of Rubired, French Colombard, Chardonnay, Muscat, Pinot Grigio and Viognier
- **APPELLATION:** California
- **ALCOHOL:** 11.5%
- **AGEING POTENTIAL:** 1 year
- **SERVE:** chilled
- **PAIRINGS:** semi-hard cheeses such as Cheddar, Colby or Swiss

tidbit: On average, there are between 50 and 200 million bubbles in a bottle of sparkling wine, which helps carry the alcohol to the blood stream almost twice as fast as a still wine.

WINE SHOP AT HOME

\$30.50

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RECIPE PAIRING : Baked Root Vegetable Chips

INGREDIENTS

Nonstick cooking spray
2 sweet potatoes, purple beets, or golden beets, peeled
1/4 teaspoon salt
1/4 teaspoon McCormick® Black Pepper, Ground

DIRECTIONS

Preheat oven to 375°F. Lightly coat two large baking sheets with cooking spray.

Use a mandoline to slice vegetables 1/16-inch thick. If using beets, sandwich slices between layers of paper towels and press firmly to remove excess liquid. Arrange vegetable slices in a single layer on the prepared baking sheets. Coat top of all of the vegetable slices with cooking spray; sprinkle with salt and pepper.

Bake for 10 minutes. Remove baking sheets from oven and let stand for 5 minutes. Return baking sheets to oven. Bake for 4 to 8 minutes more, removing baking sheets to check for doneness every minute after 4 minutes. Chips are done when the center of each chip no longer looks wet. Transfer chips to paper towels. Let cool for 5 minutes to crisp the chips.

Makes 4 servings.

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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