



Fleur Bleu

2020 SAUVIGNON BLANC

GLUTEN
FREE

WINEMAKER NOTES

The grapes for this wine were grown in various locations along the Chilean coast and coastal valleys, from Casablanca in the north to Maule in the south. Like the coast of California, this region receives the cool coastal influence of the Pacific Ocean. Fermented and aged in stainless steel tanks, this dry white has the scent of guava, a hint of grass, and tropical fruits like pineapple, lemon and grapefruit. To capture the essence of this fruit, the grapes are picked in early February or March in the Southern Hemisphere. In the mouth, the wine displays clean flavors where acidity and minerality shine. This Sauvignon Blanc is light and easy to enjoy.

VARIETALS

100% Sauvignon Blanc

APPELLATION

Chile

RELEASED

February 2021

SERVE

Chilled

AGING

2 years

ALCOHOL

13%



FUN FACT

Despite the country's Spanish influence, France has had a much greater impact on Chile's wine industry. When phylloxera (an insect pest of commercial grapevines) ravaged Europe in the 19th century, many unemployed French winemakers moved to Chile with their knowledge, techniques and grape varieties.

PAIRINGS

Grilled fish | Ramen noodles | Oysters | Scallops | Swiss | Mozzarella

About the Brand

In the early evening, when the shadows fall across the vineyards, one can often spot a perfect flower that in the daylight hour is bright of hue, but in the magic of dusk becomes "Fleur Bleu."



4
SERVINGS

15M
PREP

15M
COOK TIME

TRY WITH
DRY WHITES

Vegetable Bibimap

INGREDIENTS

- 4 eggs
- 1 tablespoon oil
- 4 cups sliced shiitake mushrooms
- 1 bell pepper, thinly sliced
- 1/4 cup thinly sliced carrots
- 4 cloves garlic, finely chopped
- 1 package (5 ounces) baby spinach
- 1/2 cup thinly sliced red cabbage
- 3 tablespoons soy sauce
- 2 teaspoons McCormick® Sesame Seed, toasted
- 1 1/2 teaspoons McCormick® Ground Ginger
- 1/2 teaspoon McCormick® Crushed Red Pepper
- 2 cups cooked white rice

DIRECTIONS

Heat large nonstick skillet on medium heat. Break eggs into skillet. Cook eggs until whites are set and yolks are still runny, about 5 to 6 minutes. If the whites are not completely set, cover skillet and cook 1 to 2 minutes longer. Remove eggs from skillet. Set aside.

Heat oil in same large skillet on medium heat. Add mushrooms, bell pepper, carrots and garlic; cook and stir 3 to 5 minutes or until vegetables are tender. Add spinach, cabbage, soy sauce, sesame seed, ginger and crushed red pepper; cook and stir until spinach is wilted.

Divide rice into 4 serving bowls. Top each with the vegetable mixture and 1 egg.