



le Cadeau

ROSÉ SPARKLING

GLUTEN
FREE

WINEMAKER NOTES

Our le Cadeau (Cream Label) California Rosé Sparkling Wine has a pretty pinkish 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 and for special, or even casual, events.

VARIETALS

Rubired | French Colombard | Chardonnay | Muscat | Pinot Grigio | Viognier

APPELLATION

California

RELEASED

Available year-round

SERVE

Cold

AGING

1 year

ALCOHOL

12%



FUN FACT

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.

PAIRINGS

Savory pastries | Grilled chicken skewers | Shrimp cocktail | Strawberry cheesecake | Chocolate lava cake | Cheddar | Colby | Swiss

About the Brand

Meaning “The Gift,” every moment is a precious gift with Le Cadeau sparkling wines.



6
SERVINGS

10M
PREP

0M
COOK TIME

TRY WITH
SPARKLING

Fresh Strawberries with Brown Sugar Cinnamon Dip

INGREDIENTS

2 packages (16 ounces each) fresh strawberries
1/2 cup packed light brown sugar
1 1/2 teaspoon McCormick® Ground Cinnamon
1/2 cup plain nonfat Greek-style yogurt
1/4 teaspoon McCormick® All Natural Pure Vanilla Extract

DIRECTIONS

Wash and gently pat dry strawberries. Place on serving dish.

Mix brown sugar and cinnamon in small bowl. Spoon yogurt into another small bowl. Stir in vanilla. Dip berries in yogurt, then in brown sugar/cinnamon mixture. Serve immediately.