le Cadeau

BRUT SPARKLING

GLUTEN FREE

WINEMAKER NOTES

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.

VARIETALS

100% French Colombard

APPELLATION

California

RELEASED

October 2021

SERVE

Cold

AGING

1 year

ALCOHOL

12%

DRY — SWEET

FUN FACT

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.

PAIRINGS

Savory pastries | Crab cakes | Scallops | Shrimp cocktail | Hummus | Mozzarella | Colby | Fontina

About the Brand

Meaning "The Gift," every moment is a precious gift with le Cadeau sparkling wines.

$36.50

WineShop At Home

Please enjoy responsibly. WineShop At Home, Napa, CA. BWN-CA-15384, WA Permit #402750.

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SERVINGS

10M
PREP

5M
COOK TIME

TRY WITH
DRY SPARKLING

Poached Eggs with Avocado Toast

INGREDIENTS

AVOCADO TOAST
4 slices thick-sliced crusty Italian bread
1 lime, cut in half
1 avocado, thinly sliced
1 teaspoon McCormick Gourmet™ Organic Citrus Chili & Garlic with Chia

POACHED EGGS
4 eggs
1 tablespoon white vinegar

DIRECTIONS

For the Avocado Toast, toast bread to desired doneness. Squeeze lime over avocado slices to prevent browning. Lay avocado on toast, pressing down gently.

For the Poached Eggs, fill large deep saucepan with 2 inches of water. Add 1 tablespoon vinegar. Bring to boil. Reduce heat to medium. Break 1 egg into small dish. Gently stir water in one spot and carefully slide egg into simmering water (bubbles should begin to break the surface of the water). Repeat with remaining eggs. Poach eggs 3 to 5 minutes or until whites are completely set and yolks begin to thicken. Carefully remove eggs with slotted spoon. Drain on paper towels.

To serve, place 1 slice Avocado Toast on each plate. Top with a poached egg.

Recipe & photo courtesy of McCormick & Company, Inc.