Paquet Cadeau

SEMI-SECO SPARKLING

LOW ALC | GLUTEN FREE

WINEMAKER NOTES

Our Paquet Cadeau (pronounced pah-kay kah-dough) California Semi-Seco Sparkling Wine has aromas of green apple, pear and flowers with hints of orange and lemon zest. The flavors are lightly fruity and very pleasant. With a good, strong acidity, this off-dry, medium-bodied wine provides substance on the palate.

VARIETALS

French Colombard | Chardonnay | Pinot Grigio | Muscat | Viognier | Pinot Blanc | Sauvignon Blanc

APPELLATION

California

RELEASED

Available year-round

SERVE

Cold

AGING

1 year

ALCOHOL

11.5%

DRY — SWEET

FUN FACT

There is an average of 15 million bubbles of carbon dioxide in a single glass of sparkling wine.

PAIRINGS

Sushi | Spicy Chinese food | Fruit desserts | Fresh mozzarella or burrata | Monterey jack | Gouda

About the Brand

Meaning "gift-wrapped package," every moment is a precious gift with Paquet Cadeau sparkling wines.

$27.50

WineShop At Home

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

6
SERVINGS

15M
PREP

10M
COOK TIME

TRY WITH
SPARKLING

Southwestern Fish Taco Salad

INGREDIENTS

1/2 cup OLD BAY® tartar sauce
1/2 cup salsa prepared
Vegetable oil (for frying)
1 pound cod or Pollock fillets cut into serving-size pieces
3/4 cup McCormick®Fish Fry Seafood Fry Mix
1 teaspoon OLD BAY® Seasoning With Garlic & Herb
1 bag (10 ounces) mixed salad greens
2 tomatoes chopped
2 avocados peeled and thinly sliced

DIRECTIONS

Dressing: Blend tartar sauce and salsa. Refrigerate until ready to serve with salad.

Pour oil into large skillet filling no more than 1/3 full. Heat on medium-high to 375° F. Coat and fry fish with Fish Fry Mix as directed on package. Cool slightly. Sprinkle with OLD BAY.

Toss salad greens tomatoes and avocados in large bowl. Divide among serving plates. Top with tasty fried fish and serve with saucy dressing.

Recipe & photo courtesy of McCormick & Company, Inc.