



Fleur Bleu

2021 TANNAT

winemaker notes

Our Fleur Bleu 2021 Tannat was grown using sustainable farming practices. Tannat originated in southwestern France along the Pyrénées mountains. This young wine is a deep, dark purple with an intense nose of blackberry, plum, black currant and cherry. In a second nose, there are hints of toasted, smoky oak, pepper and dark chocolate. This tannic wine has a medium intensity. Over time, its young tannins will soften and extend the finish. The compact structure lends to a dense, food-friendly wine that pairs best with braised meats.

Appellation: California

Varietals: 100% Tannat

Alc: 13%

Released: April 2023



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."

profile

Nose: Blackberry | Plum | Black currant | Cherry | Oak | Pepper | Dark chocolate

Mouth: Medium intensity | Tannic | Compact



Serve: Room temp

Aging: 3 - 4 years

Vinotype: Tolerant

Pairs well with: Braised short ribs | Meatloaf | Pasta Bolognese | Deviled eggs | Sweet potato fries | Camembert | Brie | Gruyere

Similar to: Above Zinfandel and Suburban Fracas Tannat

Fun fact: Tannat is considered one of the "healthiest" red wine grapes, thanks to higher levels of antioxidants, like resveratrol.



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6
servings

20m
prep

5h
cook time

try with
dry reds

Deviled Beef Short Rib Stew

Ingredients

4 pounds beef short ribs
2 pounds small red potatoes, scrubbed and scored
8 large carrots
2 large onions, cut into thick wedges
1 bottle (12 ounces) beer
8 tablespoon French's® Spicy Brown Mustard
3 tablespoon French's® Classic Worcestershire Sauce
2 tablespoon cornstarch

Directions

Broil ribs 6-inches from heat until well-browned, about 10 min. Place vegetables in bottom of slow cooker. Place ribs on top of vegetables.

Combine beer, 6 tbsp. mustard and 2 tbsp. Worcestershire. Pour over all. Cover pot. Cook on high-heat setting for 5 hours (or 10 hours on low setting) until meat is tender. Remove meat and vegetables with slotted spoon to platter; keep warm.

Skim fat from broth. Pour broth into saucepan. Whisk cornstarch mixture into broth and simmer 2 min. until thickened, stirring often. Stir in remaining 2 tbsp. mustard and 1 tbsp. Worcestershire; heat through.

Serve gravy with meat and vegetables.