



Paquet Cadeau

ROSÉ SPARKLING

winemaker notes

Our Paquet Cadeau (pronounced pah-kay kah-dough) California Rosé Sparkling Wine has a beautiful pink hue. 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.

Appellation: California

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

Alc: 12%

Released: Available year-round



About the Brand

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

profile

Nose: Acacia | Orange blossom | Raspberry | Watermelon | Hay

Mouth: Dry attack | Round and pleasant | Citrus flavors | Acidity



Serve: Cold

Aging: 1 year

Vinotype: Hypersensitive

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

Similar to: Paquet Cadeau Semi-Seco Sparkling and Sauvé Pop

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.



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8
servings

20m
prep

40m
cook time

try with
sparkling

Knafeh

Ingredients

- 2 cups sugar
- 1 cup water
- 2 teaspoons fresh lemon juice
- 2 teaspoons McCormick® All Natural Pure Vanilla Extract
- 1 1/2 teaspoons McCormick Gourmet™ Organic Ground Cardamom
- 1/2 teaspoon ginger
- 1 pound frozen kataifi dough, partially thawed
- 1 cup ghee, melted (plus more for greasing pan)
- 1/2 pound (8 ounces) Halloumi cheese, thinly sliced
- 3/4 pound (12 ounces) shredded whole milk mozzarella cheese
- 1/4 cup roasted shelled pistachios, chopped

Directions

Whisk sugar, water and lemon juice in medium saucepan on medium-high heat. Bring to boil, stirring occasionally until sugar is dissolved. Reduce heat to low. Cook until slightly thickened. Remove from heat. Stir in vanilla, cardamom and ginger. Let stand 15 minutes. Strain through fine mesh sieve. Cool completely. Set aside.

Meanwhile, preheat oven to 400°F. Grease 10-inch round cake pan with ghee; set aside. Place kataifi dough in large bowl. Drizzle with ghee; toss gently, using hands to work ghee into the dough until strands are evenly coated. Press half of the dough into bottom of prepared pan and about halfway up sides.

Spread half of the shredded mozzarella over dough. Layer halloumi evenly over top. Sprinkle evenly with remaining mozzarella. Spread remaining kataifi dough evenly over top pressing lightly to pack the layers slightly.

Bake 35 to 40 minutes or until golden brown and crisp. Remove from oven and immediately pour 1 cup of the spiced syrup evenly over top. Let stand 10 to 15 minutes. Serve warm, cut into wedges, drizzling with remaining syrup and sprinkling with pistachios.