



# Paquet Cadeau

SEMI-SECO SPARKLING

## 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 good, strong acidity, this off-dry, medium-bodied wine provides substance on the palate.

**Appellation:** California

**Varietals:** French Colombard | Chardonnay | Pinot Grigio | Muscat | Viognier | Pinot Blanc | Sauvignon Blanc

**Alc:** 11.5%

**Released:** Available year-round



## profile

**Nose:** Green apple | Pear | Flowers | Hints of orange and lemon zest

**Mouth:** Fruity | Light sweetness | Good acidity | Medium weight



**Serve:** Cold

**Aging:** 1 year

**Vinotype:** Sweet

**Pairs well with:** Sushi | Spicy Chinese food | Fruit desserts | Fresh mozzarella or burrata | Monterey jack | Gouda

**Similar to:** Paquet Cadeau Rosé Sparkling and Sauvé Pop

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

## About the Brand

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



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**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.