



Fleur Bleu

2021 CRIMSON BOUQUET

winemaker notes

Our 2021 Fleur Bleu Crimson Bouquet red blend was made with sustainably grown grapes from the Lodi appellation. This dry red is a combination of two robust and tannic wines, Merlot and Tannat. This wine displays a nose of blackberry, plum and toasted oak, followed by dry herbs like oregano and thyme with white pepper in the finish. With a mild attack and medium intensity, this new addition to the Fleur Bleu family is easy and pleasant to enjoy. The tannins are present but not overpowering. Toward the finish, toasted oak, tobacco and coffee characters shine, while the acidity provides ageability.

Appellation: California

Varietals: 85% Merlot | 15% Tannat

Alc: 14.2%

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 | Toasted oak | Oregano | Thyme | White pepper

Mouth: Mild attack | Medium intensity | Pleasant | Toasted oak | Tobacco | Coffee | Hint of acidity



Serve: Room temp

Aging: 4 - 5 years

Vinotype: Tolerant

Pairs well with: Lamb chops | Grilled steak | Pork medallions | Stuffed mushrooms | Cheddar puff pastry | Havarti | Provolone

Similar to: Above Cabernet Sauvignon and Joy Cellars Jubilant

Fun fact: Someone said, just as Merlot is a mnemonic for "mellow", Tannat is a mnemonic for "tannic". This wine is a perfect blend of both.



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4
servings

15m
prep

35m
cook time

try with
dry reds

Pork Tenderloin with Rosemary Thyme Vegetables

Ingredients

- 1 1/2 teaspoons McCormick® Whole Thyme Leaves
- 1 teaspoon McCormick® Paprika
- 1 teaspoon McCormick® Whole Rosemary Leaves, finely crushed
- 1 teaspoon Sea Salt from McCormick® Sea Salt Grinder
- 1 pound red potatoes, unpeeled, cut into 1-inch chunks
- 1 medium red onion, cut into 1 1/2-inch chunks
- 1 cup baby carrots
- 2 tablespoons olive oil
- 1 pork tenderloin (about 1 pound)

Directions

Preheat oven to 425°F. Mix thyme, paprika, rosemary and sea salt in small bowl. Set aside. Place potatoes, onion and carrots in medium bowl. Add oil and 1 tablespoon of the spice mixture; toss to coat well. Place vegetables in single layer on foil-lined 15x10x1-inch baking pan sprayed with no stick cooking spray.

Roast 15 minutes, stirring occasionally. Meanwhile, coat pork evenly with remaining 1 1/2 teaspoons spice mixture. Push vegetables to one side of pan. Place pork on other side of pan. Roast 20 minutes longer or until pork is desired doneness, stirring vegetables occasionally. Place pork on cutting board. Let stand 5 minutes before slicing.

Meanwhile, scrape pan drippings with spatula and stir to incorporate into the vegetables. Lift foil edges to seal the vegetables in a pouch. Let stand 5 minutes to allow vegetables to absorb flavors. Serve vegetables with sliced pork.