



Fleur Bleu

RED BOUQUET

winemaker notes

If you are a Cabernet lover, this Bordeaux-style blend is for you. Made with Cabernet Franc and Cabernet Sauvignon, this wine offers dried herbs, plum, cherry and raspberry aromas. The seductive nose makes way for ample tannins in the attack which are front and center at release but should mellow within a few months. The mid-palate bursts with the same red fruit that is present in the nose. This wine has medium intensity and a soft finish.

Appellation: California

Varietals: 72% Cabernet Franc | 28% Cabernet Sauvignon

Alc: 13.7%

Released: July 2024



profile

Nose: Dried herbs | Plum | Cherry | Raspberry

Mouth: Tannic | Red fruits | Medium intensity | Soft finish



Serve: Room temp

Aging: 4 years

Vinotype: Tolerant

Pairs well with: Meatloaf | Roast chicken | Pasta Bolognese | Bacon, egg & cheese frittata | Cheddar | Swiss

Similar to: Fact Red and Joy Cellars Jubilant

Fun fact: The overwhelming majority of wines made in Bordeaux are comprised of more than one grape varietal, with Merlot accounting for over 60% of red wine production.

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."



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6
servings

10m
prep

35m
cook time

try with
dry reds

Herb Roasted Chicken and Potatoes

Ingredients

2 tablespoons olive oil
2 teaspoons McCormick® Parsley Flakes
1 teaspoon McCormick® Garlic Powder
1 teaspoon McCormick® Whole Thyme Leaves
1 teaspoon salt
1/2 teaspoon McCormick® Pure Ground Black Pepper
2 pounds bone-in chicken parts
1 1/2 pounds red potatoes, cut into 1-inch cubes

Directions

Preheat oven to 425°F. Mix oil and seasonings in large bowl. Add chicken and potatoes; toss to coat well.

Arrange chicken and potatoes in single layer on foil-lined 15x10x1-inch baking pan sprayed with no-stick cooking spray.

Roast 30 to 35 minutes or until chicken is cooked through and potatoes are tender, turning potatoes occasionally.