



Suavé

BANG

winemaker notes

For our Suavé Bang Rosé Sparkling, we trusted the Charmat method, providing wines which are often fruitier than traditional-method wines. Bang has bright, fruit-forward flavors with notes of raspberry, strawberry and blackberry. The larger bubbles convey the aromas quickly. The residual sugar places it in the Demi-Sec category in sparkling wine terms. This wine has a crisp mouthfeel and a sweet, balanced finish with integrated acidity. Cranberry, bread and brioche notes are detectable after few minutes. Suavé wines are finished with a traditional sparkling wine closure.

Appellation: California

Varietals: Thompson | Chardonnay | Pinot Noir | Symphony

Alc: 12.5%

Released: October 2024

GLUTEN
FREE

About the Brand

Elevate your gatherings with the vibrant sparkle and bubbly bliss of Suavé sweet sparkling wines!

profile

Nose: Citrus | Raspberry | Strawberry | Blackberry

Mouth: Crisp | Sweet | Balanced acidity | Cranberry | Brioche



Serve: Cold

Aging: 2 years

Pairs well with: Spicy dishes | Mediterranean salads | Savory or sweet pastries | Sushi | Avocado toast | Mozzarella | Monterey Jack

Similar to: Previous Suavé Bang and Paquet Cadeau Rosé

Fun fact: Also known as the tank method, the Charmat Method turns wine into sparkling with the formation of CO2 during its second fermentation.



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& more



24
servings

5m
prep

0m
cook time

try with
sweet rosés

Creamy Bang Bang Sauce

Ingredients

1 1/2 cups mayonnaise
2 tablespoons milk
2 1/2 tablespoons Simply Asia® Bang Bang
Seasoning

Directions

Mix all ingredients until well blended. Cover.

Refrigerate until ready to serve. Stir before serving.

Serve with sushi, fried shrimp or breaded chicken strips, French fries, cut-up veggies or a spread for hamburgers or sandwiches.