



# Suavé

FIZZ

## winemaker notes

Prepare to be charmed with our all-new Suavé Fizz sparkling white blend, made using the Charmat method of winemaking which presents a fruitier wine. This blend of Chardonnay, French Colombard, Fiesta, Symphony and Pinot Noir displays green apple, citrus blossom and Meyer lemon aromas. There are hints of meringue and sour candy in the finish. The components were fermented together in stainless steel to accentuate their aromatic intensity. This sweet sparkling white has clean, round lines in the attack. There is a hint of acidity with citrus notes in the mid-palate to keep this wine crisp in the glass. With a short intensity, the mouthfeel is sweet in the finish carried by millions of tiny bubbles.

**Appellation:** California

**Varietals:** Chardonnay | French Colombard | Fiesta | Symphony | Pinot Noir

**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:** Green apple | Citrus blossom | Meyer lemon | Meringue | Sour candy

**Mouth:** Sweet | Refreshing | Clean | Round | Hint of acidity | Crisp | Short intensity



**Serve:** Cold

**Aging:** 2 years

**Pairs well with:** Chicken wraps | Savory pastries | Cauliflower ceviche | Orzo salad | Provolone | Gorgonzola

**Similar to:** Suavé Bang and Paquet Cadeau Semi-Seco

**Fun fact:** The Charmat method is also known as the Martinotti method, named after the Italian inventor, and the Cuvée Close method.



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**8**  
servings

**15m**  
prep

**40m**  
cook time

**try with**  
sparkling

## Berbere Roasted Vegetables

### Ingredients

- 1/2 pound multicolor carrots, cut into 1-inch chunks
- 1 pound sweet potatoes, peeled and cut into 1-inch chunks
- 1 cup cherry tomatoes, halved
- 1 large red onion, sliced
- 2 cups cauliflower florets
- 2 tablespoons vegetable oil
- 2 tablespoons Berbere Seasoning Blend\*
- 1 teaspoon McCormick® Sea Salt Grinder
- 2 tablespoons chopped fresh parsley

\*Find recipe on McCormick.com.

### Directions

Preheat oven to 450°F. Toss vegetables with oil in large bowl. Sprinkle with Berbere Seasoning and salt; toss to coat. Arrange vegetables in single layer on large foil-lined shallow baking pan sprayed with no stick cooking spray.

Roast 35 to 40 minutes, stirring halfway through cooking, until tender and golden brown. Sprinkle with parsley before serving.