



Fleur Bleu

2023 WHITE BOUQUET

winemaker notes

Our 2023 Fleur Bleu White Bouquet is a dry blend of three grape varietals. The even portions of Pinot Gris, Semillon and Chardonnay impart their attributes to the final wine. In the nose, we have characters of Meyer lemon, orange, mandarin, grapefruit and pineapple. Later, delicious notes of baking spices and meringue surface in the finish. This wine is nice and round in the attack for a dry blend. The Pinot Grigio contributes a kick of acidity. This wine has medium intensity and off-dry, ripe fruit characters through to the finish.

Appellation: California

Varietals: 36% Pinot Gris | 32% Semillon | 32% Chardonnay

Alc: 13%

Released: July 2024



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: Meyer lemon | Orange | Mandarin | Grapefruit | Pineapple | Baking spices | Meringue

Mouth: Round | Kick of acidity | Medium intensity | Off-dry, ripe fruit



Serve: Cold

Aging: 2 - 3 years

Vinotype: Hypersensitive

Pairs well with: Grilled fish | Crab cakes | Scallops | Chicken salad | Fried veggie wontons | Spring rolls | Cheese platter

Similar to: Fact White and Fleur Bleu Sauvignon Blanc

Fun fact: A crucial difference in fermentation, with the exposure to grape skins, explains why white wines have far fewer tannins than red wines, making them easier and more refreshing to drink.



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10
servings

10m
prep

35m
cook time

try with
dry whites

Everything Bagel Mac and Cheese

Ingredients

1/2 cup butter
1/4 cup flour
3 cups milk
1 package (8 ounces) cream cheese
2 cups shredded smoked Gouda cheese
2 cups shredded Cheddar cheese
5 tablespoons McCormick® Everything Bagel All Purpose Seasoning
1 package (16 ounces) small shell pasta, cooked
1 cup French's® Original Crispy Fried Onions

Directions

Preheat oven to 375°F. Melt butter in large saucepan on medium heat. Sprinkle with flour. Cook and stir 2 minutes.

Slowly add milk, whisking constantly. Bring to a boil. Cook 3 minutes, stirring constantly, until mixture thickens. When mixture is thick enough to coat the back of a spoon, stir in cream cheese, smoked Gouda, Cheddar cheese, and 4 tablespoons of the Seasoning. Simmer, stirring consistently, until cheese is completely melted.

Add cooked pasta to cheese sauce and stir gently to mix. Transfer mixture to 13x9-inch baking dish. Bake until golden brown and bubbly, about 20 to 25 minutes.

Meanwhile, mix Crispy Fried Onions and remaining 1 tablespoon Seasoning in a small bowl. Remove mac & cheese from oven; sprinkle with seasoned onions. Bake 5 minutes longer, just until onions begin to brown.