

+259294 \$93.42/24 cans SRP \$4.99 /can

PIQUETTE ROSÉ

OKANAGAN VALLEY

Unlike traditional wines, Piquette is made by adding water to previously pressed grape skins and fermenting the leftover sugars. This sustainable practice repurposes grape remnants that would typically otherwise go to waste. With its refreshing fizz and modest alcohol content, Piquette offers a delightful twist on traditional wine, echoing a tradition cherished by vineyard workers and families for centuries.

TASTING -

Refreshing and aromatic, this splash of Okanagan sunshine has juicy notes of strawberry, red cherry and pomegranate.

- PAIRING -

An ideal companion for dining al fresco on warm days by the lake. Perfectly pairs with pizza, fish tacos or charcuterie. Serve chilled.

INGREDIENTS -

Merlot grape skins, water, tartaric acid, sugar and natural flavours

ALCOHOL CALORIES RESIDUAL SUGAR
6.0% 90 2.3 g/L





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TASTING -

Refreshing and aromatic, this splash of Okanagan sunshine has bright notes of lemon, ruby red grapefruit and honeydew melon.

PAIRING —

An ideal companion for dining al fresco on warm days by the lake. Perfectly pairs with pizza, fish tacos or charcuterie. Serve chilled.

INGREDIENTS —

Pinot Blanc and Riesling grape skins, water, tartaric acid, sugar and natural flavours

ALCOHOL CALORIES RESIDUAL SUGAR
5.0% 80 2.1 g/L

