



+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

Gamay Noir grape skins, water, tartaric acid and sugar.

ALCOHOL

5.5%

CALORIES

100

RESIDUAL SUGAR

3.0g

