HOLIDAY SOIRÉE COCKTAILS

treschicrose.com

legrandcourtage.com

Source: Miriam Nice

HEDGEROW ROYALE

2 oz Le Grand Courtâge Brut Rosé
1 rosemary sprig
1 oz sloe gin
1 oz cherry brandy

Fill a coupe glass with crushed ice and pour over the Brut Rosé. Gently rub the rosemary sprig, slightly bruising it and drop into the glass. Slowly pour the sloe gin and cherry brandy into the glass so that they sink to the bottom. Serve immediately.

Source: Darren Bartley

AMERICANA

3 dashes of Peychaud's Bitters
1 sugar cube
1 oz bourbon
4 oz chilled Le Brand Courtâge Blanc de Blancs Brut
1 tbsp chopped or sliced peaches

Sprinkle the bitters over the sugar cube. Pour the bourbon into a chilled flute and top with the Blanc de Blancs Brut. Add the sugar cube and peaches.

Source: Halfbakedharvest.com

POMEGRANATE JINGLE JUICE PUNCH

1 cup pomegranate juice
½ cup Grand Marnier (orange liqueur)
⅓ cup fresh lime juice
1 bottle (750 ml) Très Chic Rosé
1 bottle (12 oz) ginger beer
Seeds from 1 pomegranate
Sugared cranberries and fresh mint, for serving

In a large pitcher, combine the pomegranate juice, Grand Marnier, and lime juice. Chill until ready to serve. When ready to serve, add the rosé, ginger beer, and pomegranate seeds. Pour among glasses and garnish with sugared cranberries and mint.