Bubbles Take Flight

Easter - April 21 | Mother's Day - May 12
National Rosé Day - June 8 | Independence Day - July 4
Bastille Day - July 14

Flight Board Kit

6 Branded Flight Boards
+
24 Stemless Flutes

3 case purchase required, mix & match

Board Dimensions 3-½" x 17-¼" x ½"

Flight Themes

- **Mother's Day** - feature women-owned wineries; garnish with edible flowers
- **Rosé all Day -** feature still and sparkling Rosé together
- **Seasonal Sparkling Cocktails** - pair with popular spirits and fresh fruit juices or garnishes
- **Fresh Mimosas -** add juice or fruit purée to each glass, then top with bubbly tableside (750ml or 187ml bottles)

SPARKLING ROSEMARY-PEACH COCKTAIL

Recipe: Cooking Light
Photo: thehappierhomemaker.com

INGREDIENTS

Le Grand Courtâge Brut Rosé 750ml bottle

¾ cup Water

½ cup Sugar

1 Rosemary sprig

2 Ripe peeled peaches, cut into 1 inch pieces

DIRECTIONS

Combine first 3 ingredients in a small saucepan and bring to a boil. Remove from heat and cool to room temperature. Strain rosemary syrup in a sieve over a bowl and discard solids. Cover and chill at least 1 hour.

Place rosemary syrup and peaches in a blender, and process until smooth. Strain mixture through a sieve over a bowl; cover and chill at least 4 hours. Spoon about 2 tablespoons peach syrup into each flute, and top each serving with about ⅓ cup Le Grand Courtâge.