



SUMMER SPRITZER COCKTAILS



TRENDING SPARKLING COCKTAILS

featuring Le Grand Courtâge French Sparkling Wines



Much like the famous Aperol Spritz, wine spritzers are a classic summer drink. Not only are they fruity and refreshing, but they pair nicely alongside cookout dishes, bbq foods, and brunch favorites. Wine spritzers also fit the emerging mellow, low ABV cocktail trend. Because spritzer ingredients like seltzers, ice and other juices or mixers dilute the wine, a spritzer is around 6-8% ABV on average. By contrast, a glass of sparkling wine on its own comes in at 13% ABV. Light, refreshing, and easy to customize to specific flavor preferences.



SPRITZER COCKTAILS

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CUCUMBER LIME BASIL SPRITZ

- 1 lime, juiced
- 4 basil leaves
- 4 cucumber slices
- Ice
- Le Grand Courtâgé Blanc de Blancs Brut

Muddle lime juice, basil and cucumber in a shaker glass. Add ice and shake mixture. Strain the juice only (about ½ oz.) into a wine glass. Top with brut and garnish with a basil leaf and cucumber slice. Serve immediately and enjoy responsibly.

WATERMELON LEMONADE SPRITZER

- 4 cups of fresh watermelon juice
- 1 cup lemon liqueur
- 4 lemons, juiced
- 3 oz Le Grand Courtâgé Blanc de Blancs Brut
- Lemon twist, for garnish
- Ice

Before juicing the watermelon, reserve one slice to use for garnishes Mix the first 3 ingredients together. Pour over ice into Lowball glassesFinish each glass with 2 ounces of brut. Garnish with your choice of lemon twists or wheels and watermelon cubes or wedges Serve immediately and enjoy responsibly.



PEACH SANGRIA SPRITZER

- Le Grand Courtâgé Blanc de Blancs Brut
- 3 ounces peach schnapps
- 3 peaches sliced into thin wedges
- 1 pint raspberries
- 2 tbsp palm sugar
- 1 bottle crisp white wine
- Mint for garnish
- 2 cups crushed ice

Place 2 cups of ice in a large pitcher. Add peaches, raspberries and sugar to the the pitcher. Add the white wine and leave in the fridge for about 2 hours. Before serving remove from the fridge and add sparkling wine and pour into wine glasses, making sure that each glass gets a peach wedge and some raspberries. Garnish with mint leaves. Enjoy responsibly.

RASPBERRY MINT SPRITZER

- Le Grand Courtâgé Brut Rosé
- Sparkling rosé
- Cucumber Mint Mixer
- Raspberries

Use a white wine glass and add a splash of the cucumber mint mixer. Top with rosé. Add a handful of raspberries to the glass. Garnish with more raspberries on a toothpick and place across the top of the glass. Serve immediately and enjoy responsibly.



ELDERFLOWER SPRITZER

- Le Grand Courtâgé Blanc de Blancs Brut
- 1 ½ ounces St-Gemain liqueur
- 3 ounces sparkling mineral water
- Ice
- 1 lime
- Fresh mint leaves

Fill a tall Collins glass with ice. Pour wine over the ice, followed by the St. Germain liqueur. Top off the glass with sparkling mineral water. Garnish with fresh mint leaves and a slice or wedge of lime. Serve immediately and enjoy responsibly.

CAMPARI SPRITZ

- 3 oz Le Grand Courtâgé Blanc de Blancs Brut
- 2 oz campari
- 1 oz club soda
- Orange slices for garnish

In a rocks glass, or stemless wine glass, add 3 ice cubes. Pour campari into the glass. Pour brut into the glass. Top with club soda. Stir to combine all ingredients. Garnish with an orange Serve immediately and enjoy responsibly.

