COCKTAILS

SPARKLING COCKTAIL INSPIRATION





CURATED SPARKLING COCKTAIL RECIPE BOOKLETS

Mix it up!

We've compiled *dozens* of our favorite sparkling and rosé cocktail recipes and organized them for you for easy, effortless cocktail creating for any occasion!

Enjoy a variety of Le Grand Courtâge Sparkling and Très Chic Rosé cocktail recipes in our curated cocktail booklets:

For convenience, you can find our SPARKLING COCKTAILS & TASTING NOTES booklet **organized by spirit type <u>here.</u>**

- We've put together a list of our favorites in our SIGNATURE COCKTAILS Booklet if you're looking for drinks to really WOW!
- Need something mellow & light? <u>Here</u> is a Low-ABV, HEALTH-INSPIRED COCKTAILS Booklet for just the occasion!
- Love the Aperol spritz? Find our SPRITZER COCKTAILS Booklet <u>here</u> for sparkling alternatives.
- For more cocktail ideas, <u>follow along on</u>
 <u>Pinterest</u> & see our curated gift guide for the wine lover in your life (keep scrolling!)

SPARKLING HOLIDAY COCKTAILS



<u>Salted Caramel Apple</u> <u>Mimosas</u>

Sparkling Ornament-ini

<u>Pomegranate Holiday Spritz</u>

Pear Gin Fizz

<u>Spiced Citrus Sparkler</u>

Mulled Rosé

<u>Mistletoe Mimosa</u>

Spiced Apple Fizz

Cranberry 75

Holiday Punch



SIMPLE WAYS TO ELEVATE THE PARTY







DIY: Fancy Ice Cubes & Sugared Fruit or Herbs

We love this easy, inexpensive way to upgrade the party! Eye catching and memorable decor for guests, floral ice, glitter ice, fruity, and herbed ice cubes add so much fun to the occasion.

Fun Ways to Serve

It's all in the presentation. For a festive twist, serve your favorite sparkling cocktails in ornament bulbs! Desserts in wine or martini glasses also serve up a little oh-la-la!

Fun Cocktail Garnishes

Get into the seasonal spirit! We love pomegranate seeds, cinnamon, and rock candy swizzle sticks this time of year. Kick it up a notch by sugaring seasonal fruit or herbs for a simple way to add a little holiday magic.

Upgraded Rims

A perfect way to highlight the flavors of the season, don'r forget to dress up the rims of your holiday cocktails! Cinnamon sugar and edible glitter are a couple of our favorites.







RECIPE

Cranberry Orange Rosemary Sparkler

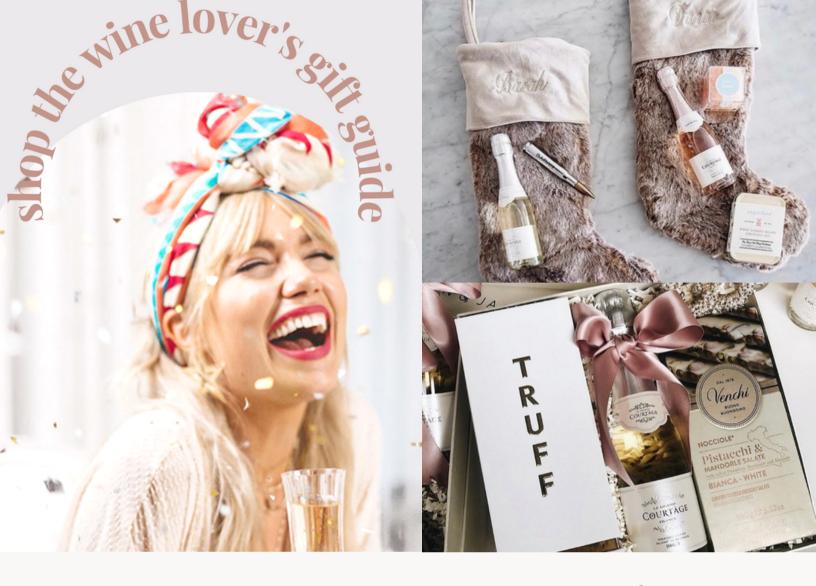
Photo by Endlessly Elated

Ingredients:

- 1½ cups water
- 1 sprig fresh rosemary (5 to 6 inches long)
- 2 cups cranberry juice
- 1 cup Triple Sec
- 1750 milliliter bottle Le Grand Courtâge Blanc de Blancs Brut, chilled
- Handful of fresh cranberries and more sprigs of rosemary, for garnish

Instructions:

Boil water and add rosemary sprig to water to steep. Discard rosemary after 10 minutes In a 1-quart freezer container, combine cranberry juice, rosemary water, and Triple Sec. Cover and freeze 8 hours or until ready to use. To serve, scoop frozen cranberry mixture into champagne flutes, filling about 1/2 full. Top with Brut and garnish with sprigs of fresh rosemary.



WINE LOVER'S HOLIDAY GIFT GUIDE

Share some sparkle this year & spread JOY!

Gift giving should be fun, easy, & thoughtful and you can't go wrong gifting award-winning, elegant, French wines.

Each scoring 90+ points, our Blanc de Blancs brut, Brut Rosé, and Très Chic Rosé make beautiful, elevated gifts everyone appreciates, especially if shopping for the wine lover in your life!

Ways to gift include:

Spread Joy Delivery

Gift Bags, Gift Baskets, & Gift Boxes

<u>Pamper Me Gift Set</u>

Wine Club Subscription

Favors, Stocking Stuffers, & Present Toppers

Wine Sleeves

For more ideas, follow along on Pinterest!

