

LE GRAND COURTÂGE

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 Courtage 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 [here](#)**.

- 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? **[Here](#)** is a Low-ABV, HEALTH-INSPIRED COCKTAILS Booklet for just the occasion!
- Love the Aperol spritz? Find our SPRITZER COCKTAILS Booklet **[here](#)** for sparkling alternatives.
- For more cocktail ideas, **[follow along on Pinterest](#)** & see our curated gift guide for the wine lover in your life (keep scrolling!)

SPARKLING HOLIDAY COCKTAILS



Salted Caramel Apple
Mimosas

Mulled Rosé

Sparkling Ornament-ini

Mistletoe Mimosa

Pomegranate Holiday Spritz

Spiced Apple Fizz

Pear Gin Fizz

Cranberry 75

Spiced Citrus Sparkler

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't 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:

- 1 ½ cups water
- 1 sprig fresh rosemary (5 to 6 inches long)
- 2 cups cranberry juice
- 1 cup Triple Sec
- 1 750 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.

shop the wine lover's gift guide



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](#)

[Pamper Me Gift Set](#)

[Wine Club Subscription](#)

[Favors, Stocking Stuffers, & Present Toppers](#)

[Wine Sleeves](#)

For more ideas, follow along on [Pinterest!](#)

"You can't buy
happiness, but
you can
prepare a
cocktail. &
that's kind of
the same thing"

