

TRÈS CHIC ROSÉ

ROSÉ COCKTAILS

A VERSATILE WINE FOR MIXING & PAIRING





LA VIE EN ROSÉ

A sip of Southern France, an escape to lavender fields, coastal vineyards and Mediterranean beaches. Created by an American woman who moved to France, Très Chic evokes a state of mind: youthful, fresh and avant-garde.

Effortless style combined with casual elegance and confidence, Très Chic is a state of mind. Delicate hues of rose petal with notes of red berries and bright citrus!

Flavors:

With notes of red berries, grapefruit and tropical fruit this is a refreshing. Dry with a nice balance of fruit and acidity.

Aromas:

This rose petal hued wine offers aromatics of red currant and thyme.

Tasting Notes:

The coastal terroir produces exuberant wines with flavors of grapefruit, red berries and tropical fruit. Delicate on the palate with balanced acidity

For more inspiration, [follow along on Pinterest](#) & see our curated gift guide for the wine lover in your life (keep scrolling!)

FAVORITE ROSÉ COCKTAIL RECIPES



Rosé Summer Sangria



Mulled Rosé

Pink Pearl Snow Cone

Blueberry Basil Smash

Tequila Rosé

Paloma Frosé

Pink Mojito

Winter Sangria

Amaro Frosé

Happy Hour

Rosé All Day

Rosemary's Kiss

Fig & Thyme Splash

Autumn Apple Sangria



PRACTICALLY FOOLPROOF PAIRING ABILITY



Versatility

From surf & turf and chocolate covered strawberries to brunches, backyard BBQs & tailgates, rosés are versatile wines, which make for a great aperitif or pairing with food. It offers the best of both worlds as it has a white wine structure and more of the red wine flavor undertones, so it can be as light or intense as necessary depending on the food it's being paired with.

Favorite Pairings

Pairs stunningly with shellfish, grilled meats, salmon, sushi, charcuterie, pizza, creamy sauces, mild cheeses and spiced dishes such as Asian or Latin cuisine.

Rosé All Year

The French even have an expression which translates to “rosé all year” or “rosé tout l’année”. The reality is that rosé goes great with a variety of flavors, as rosé has enough structure and body to stand up to heavier dishes without overwhelming more delicate ones. Ideal for summer, but rosé is equally good with a pizza and fire or Thanksgiving dinner.

Crowd Pleaser

We call it the perfect ‘in between’ wine as rosé serves as a ‘white wine alternative’ for typically red wine-leaning drinkers, since it has added structure and complexity while delivering a fresh clean finish like a white wine.





RECIPE

Rosé Grapefruit Margarita

Recipe by Hy-Vee

Ingredients:

- 1 lime wedge, for garnish
- Kosher salt, for garnish
- 6 oz. rosé wine
- 2 oz. silver tequila
- 1 ½ oz. agave nectar
- 1 oz. fresh lime juice
- Fresh grapefruit, for garnish
- Fresh mint, for garnish (optional)

Instructions:

Run a lime wedge along the rim of a 12-oz. cocktail glass. Dip rim of glass into kosher salt; set aside. Combine rosé wine, tequila, agave, and lime juice in prepared cocktail glass, stir to combine. Garnish with a grapefruit slice and fresh mint, if desired. Serve Immediately and enjoy responsibly.



RECIPE

Passion Fruit Fig Whiskey & Rosé Sour

Recipe by Ashley Rose Conway from her book *Celebrate Rosé*

Ingredients:

- 1 fresh or rehydrated dried fig
- 1¼ oz bourbon
- 1 oz rosé wine
- 1 oz amontillado sherry
- ¾ oz passion fruit syrup
- ½ oz fresh lemon juice
- lemon twist, for garnish
- fig slice, for garnish

Instructions:

Chill a Nick & Nora or coupe glass. Combine fig and bourbon in a shaker, and muddle. Add the rosé, sherry, passion fruit syrup, lemon juice, and ice, and shake. Using a Hawthorne strainer and tea strainer, double-strain into the chilled coupe glass without ice. Express a lemon twist over the glass and add as a garnish along with a fig slice. Serve Immediately and enjoy responsibly.



WINE LOVER'S GIFT GUIDE

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"

