

LE GRAND COURTÂGE

BRUNCH

THE NEW DINNER PARTY





ELEGANT, EFFORTLESS, & ELEVATED

Brunch: a meal so nice it became a cultural phenomenon with it's own branded cocktails: the famed Bloody Mary and Mimosa. The beauty of brunch is that you get to incorporate sweet and savory dishes and be a little whimsical. Elevate your brunching and consider some fun alternatives to add a few twists - and a lot of personality - to everyone's favorite weekend tradition!

- Health inspired: Mix up a refreshing twist on mimosas by substituting **Kombucha instead of fruit juice**. View more health inspired low + light cocktails **here**.
- Graze: Think Charcuterie Board, but with breakfast foods! This **Breakfast Board** would be great.
- Keep it seasonal. Use in season flavors to keep things fresh! Check out these **spring brunch recipes and decor ideas**.
- Want to test out a different sparkling cocktail? Browse our curated bubbly & rosé **cocktail booklets** for inspiration.
- **Get creative with these inspo ideas** for your brunch offerings & decor for a Biscuits & Gravy Bar, Omelette Bar, Donut Display, Downloadable Coasters or Printed Signs to set the mood
- Looking for vegan-friendly brunch inspiration? How about **easy plant-based crostini**.
- Are you team sweet or savory? **Dress up your croissants** to your favorite flavors!
- Craft a few **different types of sparkling sangria** and serve up a sangria flight.
- Keep it light with a "bubbles and bites" theme, serve alongside **finger food favorites** or **plan a picnic**.
- For a multitude of brunch, entertaining, cocktails & recipes, **follow us on Pinterest!**

BRUNCHES THAT CREATE LASTING MEMORIES



Brunch in Bed

Weekends are for sleeping in and catching up on rest. Why not indulge in the cozy and comfortable and serve up some brunch in bed? Keep it simple with croissants, scones, (recipe on next page!) and mimosas or easily **whip up a frittata** if you're craving something savory.

Bridal Brunches + Baby Showers

Time to celebrate the **bride or mom-to-be!** 187ml bottles of brut or brut rosé are a crowd pleaser as place settings, for mimosa mixing, or as the perfect take away favor for guests!

Build Your Own Mimosa Bar

Variety is the spice of life! Give guests a flight of juices, bottle of sparkling wine (classic brut or brut rosé) & fresh fruit for garnishes so they can craft the perfect mimosa according to their tastes! This makes a memorable, visual impression and is great for mingling and conversation.

Unexpected Pairings

Pancakes are wonderful, but the **best pairings** for a bubbly brunch are the savory, spicy, salty variety: think fried chicken and waffles, eggs benedict, & heuvos rancheros.





RECIPE

Fresh Strawberry Scones

By Leslie Durso, renowned vegan chef

Ingredients

For scones:

2 cups all purpose flour

1/4 cup granulated sugar

1 Tbsp baking powder

1/2 tsp salt

6 Tbsp cold butter cut into 1/4 inch cubes

1 cup full fat coconut milk

1 tsp. pure vanilla extract

1 cup fresh chopped strawberries

For glaze:

1 3/4 cups confectioners sugar

1/4 cup lemon juice

1/4 tsp. pure vanilla extract

Zest of 1 lemon

1 tsp non-dairy butter

Instructions:

Preheat oven to 400 degrees. Line a cookie sheet with parchment paper and set aside. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Using a pastry blender or your hands, cut in the cold butter until it's a coarse mealy texture. In a small bowl, whisk together the coconut milk and vanilla. Pour over the flour mixture and stir just until dough begins to form. Don't over mix! Fold in the strawberries. Place dough on a floured countertop and gently push together with your hands. Form into a 1 inch tall round. Use a knife to cut 8 triangles. Place the scones on the cookie sheet and brush the tops with coconut milk. Bake for 15-20 minutes or until the scones are golden. Let cool on the cookie sheet for 5 minutes before transferring to a wire cooling rack. Drizzle the scones with the lemon glaze.

Glaze: In a glass bowl, combine the sugar, lemon juice, and lemon zest. Add in the butter and microwave for 45 seconds. Whisk until smooth. Let cool a few minutes to thicken and pour over scones



WINE LOVER'S GIFT GUIDE

Share some sparkle & 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!](#)

A close-up photograph of a hand garnishing a cocktail. The hand is holding a small, light pink flower and placing it on the rim of a coupe glass filled with an amber-colored drink. The glass is on a silver tray. In the background, there are blurred elements of a brunch meal, including what appears to be a plate of food with strawberries and a glass of water. The overall lighting is warm and soft.

"Brunch is an
opportunity to
be a little
naughty — or a
lot extravagant
— at the table."

KIT WOHL