

LE GRAND COURTÂGE

# GALENTINES

*CHEERS TO THE GALS*





## CHEERS TO THE LADIES IN OUR LIVES

Toast to the gals with woman-owned wines!

Owned & managed entirely by women, we at Le Grand Courtâge raise a glass to the leading ladies in our lives, the friendships we hold dear!

Translating to *The Great Courtship*, we celebrate the courtship between French and American wine culture, grapes from different regions, old and new world wine styles, and of course relationships between people that truly make our lives meaningful.

We've curated some chic, elevated ideas to celebrate Galentine's Day with your gal pals.

- Make an adorable galentine inspired **snack board**
- Just for fun: a **wine and cheese tasting** party
- Create easy, fruity ice for an elevated **cocktail garnish**
- Work together to mix up a besties **cocktail recipe**
- Keep it light and fresh with a heart shaped **caprese salad**
- Have 187ml bottles of bubbly for table settings or **individual champagne toasts**.
- Host a **card making and cocktails** night in with friends
- Have a brunch party! Get the guide **here**.
- For more ideas, **follow along on Pinterest!**



# WE GET BY WITH A LITTLE HELP FROM OUR FRIENDS



## Menu

Hosting an elevated **brunch**? We have a **kit** for that! Or maybe a ladies night in? Keep it simple! Prepare a few items a head of time and have each guest bring something they love - you'll save time and there will be more time for fun! Use our curated cocktail recipe booklet **here** to mix up something fun!

## Garnishes

Get creative! We love simple cotton candy on top of a glass of bubbles. A simple lemon twist is always chic, and you can really add a touch of elegance with lovely florals. Get inspired on **Pinterest**.

## Playlists

Music really sets the mood to any party. We've curated some of our favorites **here** for our favorite stations we love for any occasion! Sing along or have a lip sync battle to really add to the party!

## Details

Pop, Fizz, Clink! The Universal Sound of HAPPY! An affordable, award -winning line up of **French wines** celebrating courtships is the ultimate detail! Cheers to the gals!





## RECIPE

# White & Milk Chocolate Fondue

By Christina Lang of *Dessert For Two*

### Ingredients:

Easy chocolate fondue:

- 5 ounces chocolate (chips or chopped chocolate)
- 1/3 cup half and half

White chocolate fondue:

- 5 ounces white chocolate (chips or chopped chocolate)
- 1/3 cup half and half

For serving:

- fresh pineapple
- strawberries
- marshmallows
- cookies
- your favorite things!

### Instructions:

Place each type of chocolate chip into your serving container. Heat the half and half in a microwave-safe dish until boiling. Keep an eye on it so it doesn't boil over! Pour the half and half over each dish. Let it sit for 1 minute without stirring. Stir the mixture together until it smooth and creamy. At first it won't look like it will come together, but it will! Keep stirring! Serve each fondue with fresh fruit, cookies and marshmallows. Enjoy!





## EMBRACE THE FRENCH SPIRIT OF *JOIE DE VIVRE*

Embrace the French spirit of *joie de vivre*,  
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, these bottles make  
beautiful, elevated gifts everyone  
appreciates, especially if shopping for the  
wine lover in your life!

We offer more wine-related gift options of  
course! Ways to gift include:

[Spread Joy Delivery](#)

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[Curated Themed Gift Guides By Personality](#)

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

A woman in a flowing, patterned orange dress is walking barefoot on a beach at sunset. Her dress is billowing in the wind, and her reflection is visible in the shallow water on the sand. The background shows a calm sea and a hazy horizon under a warm, golden light.

“Maybe we  
could be each  
other's soul  
mates. And  
then we could  
let men be just  
these great  
nice guys to  
have fun with.”

CHARLOTTE YORK