



FROSÉ & WINE SLUSHIES



TRENDING WINE COCKTAILS

featuring Le Grand Courtâge French Wines



Beat the heat and enjoy sparkling wines and rosé in a fun, fresh way: frosé & wine slushies! It's the drink of the summer and simple to create, with so many ways to customize to your flavor and liquor preferences. Parlez-vous frosé? We've curated our favorite recipes and added/adapted some from other creators. Click the recipes for the original recipes and details from the creators.



FROZEN BLUEBERRY MOJITO

- ½ cup blueberries (fresh or frozen)
- 7-8 fresh mint leaves
- ¼ cup water
- ¼ cup sugar
- Shaved ice
- 3 ounces white rum (2 shots)
- Juice from 1 lime
- 1 ounce Le Grand Courtâge Brut Rosé

Place first four ingredients on the stove over medium heat, stirring continuously to mash the blueberries until syrup thickens and begins to bubble. Remove from heat and let cool 10 minutes. Strain syrup to remove blueberry skins and mint leaves, combine syrup with lime juice, rosé, and white rum, place in the freezer to chill. Shave ice & place in two serving cones. Pour over ice, garnish with mint! Enjoy responsibly.

PEACH & HONEY SANGRIA SLUSH

- 1 cup Le Grand Courtâge Blanc de Blancs Brut
- 2 tablespoons orange liqueur
- 2 tablespoons peach liqueur
- 1 tablespoon fresh orange juice
- 1 tablespoon fresh lime juice
- 1 tablespoon honey
- 2 cups frozen peach slices
- Garnish (optional): Lime slices and/or orange slices, straws

Place the wine, orange liqueur, peach liqueur, orange juice, lime juice, and honey in blender. Add frozen peaches. Process until smooth. Pour into glasses. Serve chilled and enjoy responsibly.



PRETTY IN PINK

- 1 750ml bottle Le Grand Courtâge Brut Rosé
- 4 ounce Belvoir Elderflower & Rose lemonade
- Ice Cubes
- Sprig of Lavender

Freeze bottle of rosé in ice cube trays (overnight). Combine frozen rosé, Belvoir Rose Edleflower and a handful of ice cubes in a blender. Blend until all ice cubes have been crushed and when it's at your desired consistency. Serve in a cute coupe with a sprig of lavender and enjoy responsibly.

PINK PEARL SNOW CONE

- 1 750 milliliter bottle Le Grand Courtâge Brut Rosé, chilled
- 8 ounces grapefruit juice
- 1 ounce simple syrup
- Grapefruit slices (for garnish)

Mix everything together with ice in a large container. Pour into stein glasses (or regular glasses) over crushed ice and top with grapefruit slices. Serve immediately and enjoy responsibly.



BLUEBERRY BASIL SMASH

- 4 ounces Très Chic Rosé
- ¾ ounce gin
- 1 ounce coconut water
- ¾ ounce lemon juice
- ½ ounce simple syrup
- 4 muddled basil leaves
- Blueberries and basil leaves (for garnish)
- Ice

Add Très Chic Rosé, gin, blueberries, coconut water, lemon juice and simple syrup to a shaker. Muddle the blueberries, add the basil leaves and muddle gently. Add ice and shake, then double strain into a glass with ice. Serve immediately and enjoy responsibly.

SUMMER LOVIN'

- 1-½ ounce gin
- 1 ounce grapefruit liqueur
- ½ oz Aperol
- 1 ounce pink grapefruit juice
- 3-4 ounce Très Chic Rosé

Add gin, grapefruit liqueur, Aperol, grapefruit juice & Très Chic Rosé to a shaker to mix. Pour mixture over prepared shaved ice. Garnish with mint or a grapefruit slice if desired. Serve immediately and enjoy responsibly.

