



# *HOLIDAY INSPIRED COCKTAILS*



## TRENDING WINE COCKTAILS

*featuring Le Grand Courtâge French Wines*



Let your heart be *light*. The magic of the holiday season is about joy! At our core, Le Grand Courtâge has always been about meaningful connection and more than anything, the past two years have taught us that what we appreciate most is the time with family and friends. Get into the holiday spirit with fun, festive cocktails! Perfect for parties, holiday getaways, or a cozy winter's night at home.





# HOLIDAY COCKTAILS

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## MULLED ROSÉ

- 1 Bottle Très Chic Rosé
- 1 Orange, sliced
- 6 Cloves
- 8 Cardamom pods
- 2 Cinnamon sticks
- ¼ c Pomegranate seeds
- ¼ c Halved cranberries
- ½ tsp Vanilla

Add all ingredients to a pot and bring to a simmer over medium-high heat. Simmer 30 minutes and serve warm. Enjoy responsibly.

## SPARKLING ORNAMENT-INI

- 1 can {11 ounces} pear nectar chilled
- 2 cups apple cider chilled
- 3 cups Le Grand Courtâgé Blanc de Blancs Brut

Combine nectar and cider and stir well. Slowly mix in brut. Pour into clean, empty round ornament bulbs and top with garnish of your choice. Serve chilled and enjoy responsibly.



## CITRUS HOLIDAY PUNCH

- 2 bottles Le Grand Courtâgé Blanc de Blancs Brut
- 1 - 12 oz. can frozen orange juice concentrate, thawed + 1 can of water
- 1 - 12 oz. can frozen pink lemonade concentrate, thawed + 1 can of water
- Cranberries and citrus slices, for garnish

In a punch bowl combine juice concentrate and water. Add brut just before serving. Garnish with fresh or frozen cranberries and/or citrus slices. Enjoy responsibly.

## CRANBERRY & ROSEMARY SPARKLER

- 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 Courtâgé Blanc de Blancs Brut, chilled
- Handful of fresh cranberries and more sprigs of rosemary, for garnish

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. Serve immediately and enjoy responsibly.



## POMEGRANATE SPRITZER

- Le Grand Courtâgé Blanc de Blancs Brut
- 1 oz St. Germain elderflower liqueur
- 1 oz pomegranate juice (optional)

In a glass, add pomegranate seeds and pomegranate juice (if desired) and St. Germain. Top with brut. Serve immediately and enjoy responsibly.

## SPICED HOLIDAY FIZZ

- Le Grand Courtâgé Brut Rosé
- 1 cup water
- 1/2 cup honey
- Zest of 2 lemons, cut into long strips
- 1 tbsp lemon juice
- 4 whole star anise + 4 cinnamon sticks
- 12 whole cloves
- 1/2 cup fresh orange juice

Bring water, honey, lemon zest and juice, star anise, cinnamon sticks, and cloves to a simmer in a large saucepan over medium heat. Reduce heat to low, and cook for 15 minutes. Cool syrup. Serve each glass of brut with 1 tbsp spiced syrup and a splash of orange juice, to taste. Garnish with a slice of star fruit or a lemon twist. Serve immediately and enjoy responsibly.

