



LOW & LIGHT COCKTAILS



TRENDING SPARKLING COCKTAILS

featuring Le Grand Courtâge French Sparkling Wines



Emerging beverage trends are health-conscious and include lower ABV/alcohol-free liquor alternatives that are vegan-friendly. This new generation of cocktails features fresh flavors of blood orange, guava, hibiscus, passionfruit, & Japanese yuzu, fragrant florals such as orange or cherry blossom & elderflower, interesting flavor combinations like sweet & heat, 'immunity boosting' ingredients including kombucha, ginger, lavender, turmeric, grapefruit, & basil, and low sugar/sugar alternatives: natural syrups, fruit purées, Manuka honey & organic agave.

No & Low-Alcohol Spirit Alternative brands we love: @Ritual @Seedlip @Monday @Lyres @Wilderton & @Amass



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GOLDEN BUBBLES

- 2 cups filtered water
- 1/2 cup fresh turmeric, sliced thin
- 1/2 cup fresh ginger, sliced thin
- 4 sticks cinnamon
- 1 tablespoon black peppercorns
- 1/4 cup maple syrup
- Le Grand Courtâgé Blanc de Blancs Brut

Combine the water, turmeric, ginger, cinnamon sticks and black peppercorns in a small sauce pot over medium heat. Bring to a gentle simmer, reduce the heat to low and cook for 25 minutes. Remove from heat and cool. Stir in maple syrup. Pour 1 ounce concentrate into the bottom of a glass or champagne flute. Top with 5 ounces of brut. Garnish with a cinnamon stick. Enjoy responsibly.

BLOOD ORANGE FIZZ

- 1 oz ruby red vodka or vodka alternative
- 1 oz 100% passion fruit juice
- 1/2 oz blood orange purée
- 3 dashes of blood orange bitters
- Le Grand Courtâgé Blanc De Blancs Brut
- Slice of blood orange
- Sprig of rosemary
- Ice

Place slice of blood orange and a sprig of rosemary into the glass; set aside. Shake the ingredients on ice and pour into the glass. Top off with 4oz brut and enjoy responsibly.



KOMBUCHA MIMOSA

- 2 oz chilled kombucha
- 4 oz Le Grand Courtâgé Brut Rosé
- Frozen raspberries

Pour the brut rosé into a Champagne flute. Top with Kombucha. Drop in a few frozen raspberries and enjoy responsibly.

CHILI LIME PALOMA

- Le Grand Courtâgé Blanc de Blancs Brut
- 1 cup fresh grapefruit juice
- 1/4 cup fresh lime juice
- 4 oz tequila or tequila alternative
- 1 tablespoon organic agave
- 2 grapefruit and lime wedges
- Chili lime salt
- Crushed ice

Pour chili lime salt onto small plate. Run a wedge of lime around the top of two glasses and dip them in the salt; fill with crushed ice. Mix the grapefruit and lime juices, tequila, and sugar until well mixed. Pour over crushed ice and top with brut. Garnish with grapefruit and lime and enjoy responsibly.



PINK SEVENTY-FIVE

- Le Grand Courtâgé Brut Rosé
- 1 oz vodka or vodka alternative
- 1 tablespoon guava syrup
- Edible flowers
- 2 fresh strawberries
- 1/2 oz fresh lime juice
- Ice

Chop strawberries into pieces for muddling. Add strawberries and freshly squeezed lime juice to a cocktail shaker and use a muddler to pulverize the fruit. Next, add vodka and guava syrup to the cocktail shaker, then fill it ¾ with ice. Shake until well chilled, fine strain the liquid into a champagne flute. Top cocktail with chilled rosé, garnish with an edible flower, and enjoy responsibly.

HONEY SAFFRON SPRITZ

- 1 oz honey + saffron liquor
- 1 tablespoon of ginger syrup
- Le Grand Courtâgé Blanc de Blancs Brut
- Flavored sugar (vanilla or bourbon) or sugar alternative like Manuka honey
- Sprig of thyme

Dip the top edge of an upright Champagne glass in a bit of water. Whip off any big drops by shaking your wrist while holding the glass. Dip the top edge of that glass into the sugar. To the glass, add the liquor and the syrup. Fill the glass with brut. Garnish with the thyme and enjoy responsibly.





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YUZU SAKE FIZZ

- 1/4 cup sake, chilled
- 1 oz yuzu juice
- 1 tablespoon gomme syrup
- Le Grand Courtâge Blanc de Blancs Brut

Chill the Martini glasses in the fridge for at least half an hour before making. Stir the sake, yuzu juice and syrup together in the pre-chilled glasses and top up with brut. Serve immediately and enjoy responsibly.

SPARKLING ELDERFLOWER

- 1 1/2 oz gin or gin alternative
- 3/4 oz elderflower liqueur
- 3/4 oz lemon juice
- 1 dash orange bitters
- 3 oz Le Grand Courtâge Blanc de Blancs Brut
- Lemon twist, for garnish
- Ice

Fill a cocktail shaker with ice and add gin, elderflower liqueur, lemon juice and bitters. Shake until chilled, about 30 seconds. Pour into a champagne flute and top with brut. Garnish with a lemon twist and serve. Enjoy responsibly.



PEACH & BASIL SPRITZER

- 3 cups Le Grand Courtâge Brut Rosé
- 2 white peaches
- 1/2 oz basil
- 1/2 cup sweet vermouth (optional)
- Soda water
- Ice

Add rosé, vermouth, and a splash of soda water to a pitcher with ice. Cut peaches into pieces. Add ice to glasses, divide peaches among the glasses, and top up with the rosé. Stir to combine and garnish generously with basil. Enjoy responsibly.

ORANGE BLOSSOM HIGHBALL

- Le Grand Courtâge Blanc de Blancs Brut
- Ice cubes
- 3 tablespoons vodka or vodka alternative
- 2 tablespoons orange curacao (optional)
- 1 tablespoon orange blossom water
- 1 orange wedge
- Ice

Fill a cocktail shaker halfway with ice cubes. Add the vodka, orange curacao and orange blossom water and shake well. Fill a highball glass three-quarters full with ice cubes. Strain the mixture into the glass and stir in the brut. Garnish with the orange wedge and enjoy responsibly.



PAMPLEMOUSSE

- Le Grand Courtâge Blanc de Blancs Brut
- 1 oz gin alternative
- 1/2 oz elderflower liqueur
- 1 oz fresh grapefruit juice
- 1/2 oz fresh lemon juice
- 1 large basil leaf
- Ice

Fill a cocktail shaker with ice. Add all of the remaining ingredients except the garnish and shake well. Pour through a fine strainer into a chilled coupe and top off with brut. Garnish with the basil leaf. Enjoy responsibly.

PASSIONFRUIT BELLINI

- 1 1/2 oz passion fruit simple syrup
- 2 oz Le Grand Courtâge Blanc de Blancs Brut
- Passion fruit seeds for garnish

In a cocktail flute, combine the passion fruit simple syrup and peach schnapps if using. Add the brut and garnish with 5 or 6 passion fruit seeds reserved from the passion fruit simple syrup or from a fresh passion fruit. Enjoy responsibly.

