



SIGNATURE COCKTAILS



TRENDING SPARKLING COCKTAILS

featuring Le Grand Courtâge French Sparkling Wines



We believe in the French spirit of Joie de Vivre (joy of life) and both elevating and celebrating every day. Saving the bubbly for only big occasions is no way to live life! We recommend you break out the sparkling wine to celebrate all those tiny victories, too, which is why we've curated eighteen of our favorite cocktail recipes for you. From the simplest classics and fun variations to batch recipes for a crowd and unique libations that are sure to wow your guests, there is always something to celebrate and always something fun to mix up! Cheers!



SIGNATURE COCKTAILS

featuring Le Grand Courtâge French Sparkling Wines



LAVENDER CHAMPAGNE COCKTAIL

- 1 oz gin
- ½ oz lemon juice
- ½ oz lavender simple syrup
- Lemon twist
- Le Grand Courtâge Blanc de Blancs Brut

Make simple syrup: In a small saucepan, heat water and lavender sugar, stirring until sugar is dissolved.

Remove from heat and let cool. Stir in lavender extract. Pour into a glass jar and chill until ready to use. In a shaker filled with ice, combine gin, lemon juice, and simple syrup. Shake to combine. Strain into a glass and top with champagne. Garnish with a lemon twist. Serve immediately and enjoy responsibly.

CHAMPAGNE LIMONCELLO

- 5 Raspberries Fresh
- 3 Sprigs of mint
- 2 oz Limoncello liqueur, cold
- 3 oz Le Grand Courtâge Blanc de Blancs Brut

Put your glasses in the freezer so that they are chilled. Put the raspberries on a plate; separated from each other and place in the freezer at least 15 minutes before serving time. Muddle mint leaves and add to each glass along with 5 of the frozen raspberries. Add limoncello, then the brut. Serve immediately and enjoy responsibly.



ORANGE CHAMPAGNE COCKTAIL

- Le Grand Courtâge Blanc de Blancs Brut
- 8 oz freshly squeezed cara cara orange juice
- 3 oz cointreau
- 4 slices thinly sliced cara cara orange
- 6 sprigs mint, divided

Gently muddle 2 sprigs mint in the bottom of a shaker. Pour in fresh juice and cointreau. Top with a few ice cubes and shake well. Strain into 4 small champagne glasses. Top with champagne, orange slices and more mint for serving. Refresh with more champagne as needed. Enjoy responsibly.

WILD HIBISCUS ROYALE

- Le Grand Courtâge Brut Rosé
- Wild Hibiscus Flower garnish
- ¼ oz natural rose water
- 2/3 oz Wild Hibiscus Syrup
- Mint

Muddle mint in the Champagne flute then discard leaves. Place Wild Hibiscus Flower in bottom of glass and stand upright. Add rose water and top with brut.

Lastly, carefully pour in the syrup which will graduate from crimson at the bottom to light pink at the top. Serve immediately and enjoy responsibly.



CORZO TOAST

- Le Grand Courtâge Blanc de Blancs Brut
- Raspberries (garnish:, optional)
- 1 oz silver tequila (Corzo)
- 0.5 oz cognac (Vanilla)

Using a champagne flute add tequila and cognac. Top off the glass with brut. Garnish with fresh raspberries. Serve immediately and enjoy responsibly.

GRAPEFRUIT MINT BELLINI

- Le Grand Courtâge Blanc de Blancs Brut
- 1/2 cup sugar
- 1/2 cup water
- 1 bunch fresh mint
- 2 – 3 cups freshly squeezed grapefruit juice
- Edible flowers, for garnish

In a small saucepan, bring sugar, water and mint to a boil. Simmer until the sugar is dissolved, 3 minutes. Remove from the heat and let cool completely, discard mint sprigs. Divide simple syrup and grapefruit juice between 6 glasses and stir. Top with champagne and garnish with edible flowers. Serve immediately and enjoy responsibly.





SIGNATURE COCKTAILS

featuring Le Grand Courtâge French Sparkling Wines



LILLET ROSÉ SPRING COCKTAIL

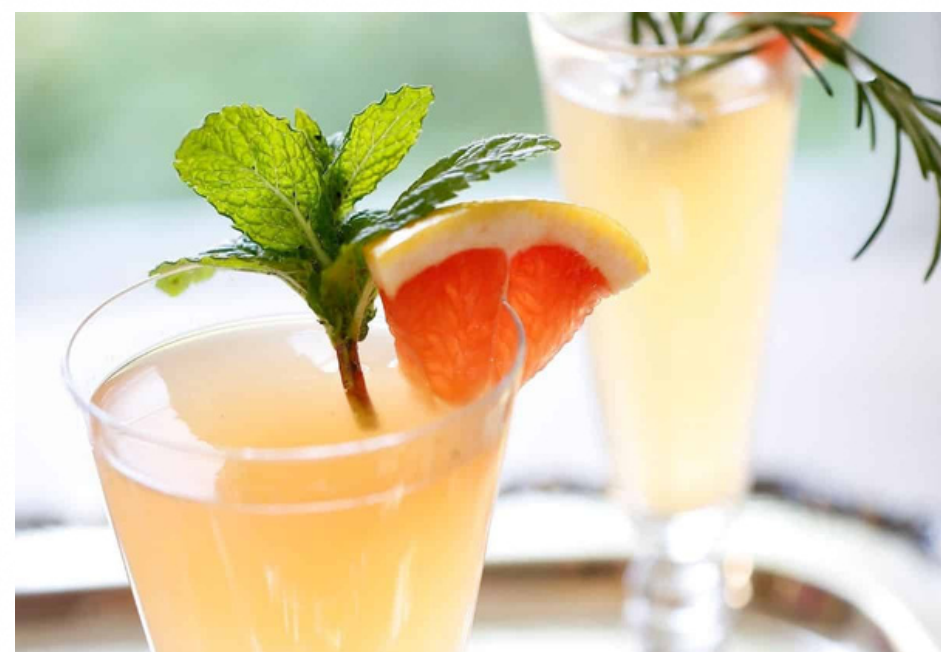
- 2 oz Lillet Rosé
- 1 oz St. George Gin
- 3/4 oz Grapefruit Juice
- 1/2 oz simple syrup
- Edible flowers
- Ice
- Le Grand Courtâge Blanc de Blancs Brut

Mix Lillet, gin, grapefruit juice and simple syrup in cocktail shaker with ice, shake well for 10 seconds. Strain into coupe glass and add a splash of brut, about a 3 second pour. Garnish with a pretty flower. and Serve immediately and enjoy responsibly.

PAMPLEMOUSSE ROYALE

- 1 ½ cups freshly squeezed grapefruit juice
- ½ cup sugar
- 3 slices ruby red grapefruit
- Fresh rosemary or mint sprigs
- 2 bottles Le Grand Courtâge Brut Rosé

In medium-size sauce pot, stir in grapefruit juice and sugar. Heat over medium high until sugar dissolves, increase heat to boil. Simmer 5-7 minutes to thicken. Cool, transfer to a heat safe pitcher and refrigerate until chilled. Once chilled, fill a champagne flute with 2 tbsp of the grapefruit syrup fill ¾ of the way full with the rosé and garnish. Serve immediately and enjoy responsibly.



SWEET & SOUR SPARKLING MOJITO

- Le Grand Courtâge Blanc de Blancs Brut
- 4-5 mint leaves
- 2 oz white rum
- 2 oz fresh grapefruit Juice
- 1 tbsp simple syrup
- 1 tbsp lime juice

Juice your grapefruits. Add the rum, mint, and grapefruit juice to a tall highball glass. Smash it all up with a cocktail muddler until the mint is slightly broken up. Add the lime juice, and the simple syrup. Muddle briefly again. Fill the glass with ice. Top the mixture with brut add sprig of mint for garnish before serving. Serve immediately and enjoy responsibly.

POMEGRANATE CUCUMBER SPARKLER

- Le Grand Courtâge Blanc de Blancs Brut
- 1/2 cup cucumber juice
- 1 cup pomegranate juice
- 1 tablespoon superfine sugar
- Pomegranate arils and cucumber slices, optional

Mix cucumber juice, pomegranate juice and sugar together. Pour about 3 tablespoons of juice mixture into flutes and top with champagne. Garnish with cucumber slices and pomegranate arils. Serve immediately and enjoy responsibly.



BLUSHING BRIDE

- 12 oz Le Grand Courtâge Blanc de Blancs Brut
- 6 tbsp strawberry purée
- 2 tbsp simple syrup
- 1 oz vodka
- Strawberry sorbet

In a glass, mix purée, simple syrup, vodka, and brut. Top with a a scoop of sorbet. Serve immediately and enjoy responsibly.

CRANBERRY CHAMPAGNE PUNCH

- 3 cups Le Grand Courtâge Blanc de Blancs Brut
- 3 cups cold cranberry juice
- 1/4 cup orange liqueur
- 2 cups frozen cranberries for garnish

Measure the brut, cranberry juice and orange liqueur into a punch bowl. Add the frozen cranberries. Serve immediately and enjoy responsibly.





SIGNATURE COCKTAILS

featuring Le Grand Courtâge French Sparkling Wines



SPARKLING PARTY PUNCH

- 1 (12-oz.) can frozen pink lemonade concentrate, thawed
- 1/4 cup orange liqueur
- 4 cups white cranberry juice cocktail
- Le Grand Courtâge Blanc de Blancs Brut
- Fresh mint sprigs

Stir together lemonade concentrate and cranberry juice cocktail in a large pitcher. Cover and chill at least 1 hour or up to 24 hours. Stir in brut and liqueur just before serving. Garnish, if desired. Serve immediately and enjoy responsibly.

BLUEBERRY PINEAPPLE SPARKLER

- 1 cup blueberries
- 1 cup pineapple juice
- 2 tsp chopped mint leaves
- Superfine sugar, as needed
- 1 bottle Le Grand Courtâge Brut Rosé

Purée blueberries, pineapple juice and mint in a blender. Taste for tartness. If needed, blend in sugar to taste. Strain. Pour 2-3 tablespoons juice into flutes and slowly top with brut. Serve immediately and enjoy responsibly.



DIAMOND BLUE COCKTAIL

- 3 oz Le Grand Courtâge Blanc de Blancs Brut
- 3/4 oz gin
- 3/4 oz crème de violette
- 1/4 oz blue curaçao
- 1/4 oz lemon juice, freshly squeezed
- Edible silver powder

Add the gin, crème de violette, blue curaçao and lemon juice to a mixing glass with ice, and stir until well-chilled. Strain into a Champagne flute, and top with the brut. Garnish with a light dusting of edible silver powder. Serve immediately and enjoy responsibly.

SOUR APPLE FIZZ

- Le Grand Courtâge Blanc de Blancs Brut
- 1/2 cup cucumber juice
- 1 cup pomegranate juice
- 1 tablespoon superfine sugar
- Pomegranate arils and cucumber slices, optional

Mix cucumber juice, pomegranate juice and sugar together. Pour about 3 tablespoons of juice mixture into flutes and top with champagne. Garnish with cucumber slices and pomegranate arils. Serve immediately and enjoy responsibly.



SGROPPINO AL LIMONE

- 8oz Le Grand Courtâge Blanc de Blancs Brut
- 12 ounces lemon sorbet
- 2 ounces vodka
- Mint leaves for garnish

Scoop the sorbet into a large metal bowl. Add one-half of the brut and whisk it around until the sorbet is melted into wine. Whisk in the vodka and remaining brut. Drink immediately, or pour into a jar and place in the freezer until ready to drink. The drink should be very slushy. Add mint leaves as a garnish. Enjoy responsibly.

PEAR & LEMON FIZZ

- 1/2 cup Le Grand Courtâge Blanc de Blancs Brut
- Ice
- 1 tbsp pear vodka
- 4 1/2 tsp Lemon Verbena Simple Syrup
- 1 tbsp fresh lemon juice
- Pear slices

Fill a cocktail shaker with ice. Add vodka, syrup, and lemon juice. Shake, and then strain into a glass. Top off with brut. Garnish with lemon verbena or pear slices. Serve immediately and enjoy responsibly.

