

Tasting Notes & Sparkling Cocktails



Food and wine are the great common denominator of all cultures, and the pop of a cork evokes a universal feeling.

We believe in the French spirit of *Joie de Vivre* (joy of life) and both elevating and celebrating every day.



Our founder, Tawnya Falkner, grew up in a 3-street town and that upbringing awoke a desire to see the world. Her early memories centered around the table, and the more she traveled, the more she realized that food and wine are about connection and bringing people together to share in life's simple pleasures.

ACCEPT ALL INVITATIONS

Fueled by passion and a belief, Tawnya took the leap and moved to France. Her vision to create an affordable everyday luxury resulted in Le Grand Courtage and Très Chic, award-winning French wines with appealing, modern character and elegant packaging.

Owned and operated entirely by women, at Le Grand Courtage we approach wine in the same way we approach life—open up and enjoy! Santé!

Brut Rosé



Blend	Chardonnay, Ugni Blanc, Gamay
Appellation	France. Sourcing from key terroirs such as Burgundy, Beaujolais and Languedoc.
Winemaking	Each varietal is fermented separately at cool temperatures to produce a crisp, fruit-forward finish. Once blended, the cuvée remains sur lie during the prise de mousse (secondary fermentation), filtration and the addition of the dosage.
Aromas	Bright aromas of fresh strawberry and raspberry combine with notes of lilac and violet.
Flavor Profile	A courtship of wild berries and pomegranate, with delicate bubbles to complement the dryness and acidity. Deliciously seductive.
Food Pairings	Pair with spicy Asian dishes, risotto, BBQ, lamb, duck, chicken, prosciutto, pizza, soft cheese (like brie or goat), cheesecake, crème brûlée, strawberry shortcake or berry pie.

Blanc de Blancs Brut



Blend	Chardonnay, Colombard, Ugni Blanc, and Chenin Blanc
Appellation	France. Sourcing from key terroirs such as Burgundy, Beaujolais and Languedoc.
Winemaking	Each varietal is fermented separately at cool temperatures to produce a crisp, fruit-forward finish. Once blended, the cuvée remains sur lie during the prise de mousse (secondary fermentation), filtration and the addition of the dosage.
Aromas	Hints of green apple, honeysuckle and toasted brioche.
Flavor Profile	A delicate balance of dryness and acidity lingers with flavors of Meyer lemon, honeydew & soft floral notes. Crisp, light, refreshing with baby bubbles. Great length.
Food Pairings	Pair with savory hors d'oeuvres, buttered popcorn, creamy pasta sauces, fried chicken, spicy Asian dishes, seafood, fruit desserts or semi-soft cheese.



Très Chic Rosé

Blend	Chardonnay, Colombar, Ugni Blanc, and Chenin Blanc
Appellation	France. Sourcing from key terroirs such as Burgundy, Beaujolais and Languedoc.
Winemaking	Each varietal is fermented separately at cool temperatures to produce a crisp, fruit-forward finish. Once blended, the cuvée remains sur lie during the prise de mousse (secondary fermentation), filtration and the addition of the dosage.
Aromas	Hints of green apple, honeysuckle and toasted brioche.
Flavor Profile	A delicate balance of dryness and acidity lingers with flavors of Meyer lemon, honeydew & soft floral notes. Crisp, light, refreshing with baby bubbles. Great length.
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LE GRAND COURTÂGE + GIN



ELDERFLOWER FRENCH 75

- 2 oz Le Grand Courtâge Blanc de Blancs Brut
- 1 oz Gin
- 1/2 oz Elderflower Liqueur or Syrup
- 1/2 oz Lemon Juice
- Lemon Twist Garnish

Combine gin, elderflower, and lemon juice in a shaker with ice. Shake well and strain into a chilled coupe.

Top with Le Grand Courtâge Blanc de Blancs Brut and garnish with a lemon twist.



Recipe & Photo: ATipsyGiraffee.com

CUCUMBER MINT FRENCH 75

- 8 oz Le Grand Courtâge Blanc de Blancs Brut
- 2½ oz Cucumber Gin* or Vodka
- 7-10 Fresh Mint Leaves
- 2 oz Lime Juice
- Ice

*Slice 2 cucumbers and place in a large jar/bottle. Fill with 24 oz gin. Seal tightly and place in cool, dark place for 3+ weeks.

Place gin, mint leaves and lime juice in an iced cocktail shaker. Strain into two iced hi ball glasses. Top with Le Grand Courtâge. Garnish with fresh mint leaves and a cucumber slice.



Recipe & Photo: LoveandLemons.com

LAVENDER FRENCH 75

- 2 oz Le Grand Courtâge Blanc de Blancs or Brut Rosé
- 2-4 tsp Lavender Syrup
- 2 oz Gin
- Squeeze of lemon, to taste

Lavender Syrup - Bring 5-7 fresh lavender flowers, 1/2 cup sugar, and 1/2 cup water to a boil in a small saucepan. Reduce heat and simmer until sugar dissolves. Transfer to a glass and refrigerate.

Cocktail - Mix all ingredients together & stir. Taste and adjust to your liking.

LE GRAND COURTÂGE + GIN



BASIL FRENCH 75

- 4 oz Le Grand Courtâge Blanc de Blancs
- 5 Basil Leaves
- 1 Tsp Superfine Sugar
- 2 oz Gin
- ½ oz Lemon Juice
- Ice

Muddle basil leaves with sugar in a shaker. Add gin, lemon juice, and ice. Shake, and strain. Add ice and Le Grand Courtâge.



Recipe & Photo: CraftandCocktails.co

BLOOD ORANGE & ELDERFLOWER SPARKLER

- 4 oz Le Grand Courtâge Brut Rosé
- 1-½ oz Gin
- ¼ oz Elderflower Liqueur
- 1-½ oz Blood Orange Juice
- 1 bar spoon simple syrup
- Few dashes Angostura bitters
- Blood orange slice, garnish

Shake all ingredients except for sparkling wine in a shaker with ice. Strain into a champagne flute or coupe. Top with Le Grand Courtâge and stir. Garnish with blood orange slice.



Recipe & Photo: CraftandCocktails.co

BLUEBERRY BASIL ROSÉ SMASH

- 4 oz Très Chic Rosé
- ¾ oz Gin
- 1 oz Coconut Water
- ¾ oz Lemon Juice
- ½ oz Simple Syrup
- ½ cup Blueberries, muddled
- 4 Basil leaves, muddled

Garnish: blueberries and basil

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. Double strain into a glass with ice. Garnish with blueberries and basil leaves.

LE GRAND COURTÂGE + VODKA



Recipe & Photo: SweetLifeBake.com

STRAWBERRY ELDERFLOWER MOJITO

- 1-1/2 oz Le Grand Courtâge Brut Rosé
- 1-1/2 oz Vodka
- 2 Fresh Strawberries or 1/2 oz Strawberry Liqueur
- 4 Mint Leaves
- 3/4 oz Lime Juice
- 3/4 oz Simple Syrup
- 3/8 oz Elderflower Liqueur

Add all ingredients except the bubbles. Shake and strain into a glass. Add Le Grand Courtâge then fill with ice. Garnish with a mint spring.



Photo: SaloonBox.com

CUCUMBER-JALAPEÑO MOJITO

- 1 oz Le Grand Courtâge Blanc de Blancs
- 1-1/2 oz Vodka
- 1 oz Lime Juice
- 3/4 oz Simple Syrup
- 3 Cucumber Slices
- 3 Jalapeño Slices
- 3 Mint Leaves

Add all ingredients except for bubbles. Muddle, shake and strain into glass then add the bubbles. Top with ice. Garnish with a cucumber wheel and mint sprig.



Recipe & Photo: HowSweetEats.com

WATERMELON ROSÉ

- 2 oz Très Chic Rosé
- 1 oz Vodka
- 1 oz Fresh Watermelon Juice
- Ice
- Watermelon wedges and mint, to garnish

Combine all ingredients in a blender with ice. Serve in a coupe glass and garnish with watermelon wedge and mint.

LE GRAND COURTÂGE + VODKA



ELDERFLOWER GRAPEFRUIT MARTINI

- 1 oz Le Grand Courtâge Brut Rosé
- 1-1/2 oz Vodka
- 1/2 oz Lemon Juice
- 3/4 oz Grapefruit Juice
- 1/2 oz Simple Syrup
- 1/2 oz Elderflower Liqueur

Shake and strain first five ingredients over ice in a rocks glass, top with Le Grand Courtâge. Garnish with a grapefruit 1/4 wheel (triangle).



SPARKLING COSMO

- 1 oz Le Grand Courtâge Blanc de Blancs or Brut Rosé
- 1-1/2 oz Vodka
- 3/4 oz Triple Sec
- 1-1/4 oz Cranberry Juice
- 1/4 oz Lime Juice
- 1/2 oz Black Raspberry Liqueur

Shake and strain first five ingredients into martini glass, top with Le Grand Courtâge and garnish with a lime wedge.



FRENCH SPARKLING LEMON *POP* TINI

- 1 oz Le Grand Courtâge Blanc de Blancs Brut
- 1-1/2 oz Vodka
- 1 oz Lemon Juice
- 1/2 oz Simple Syrup
- 1/2 oz Triple Sec

Shake and strain first four ingredients into sugar-rimmed martini glass. Top with Le Grand Courtâge. Garnish with a lemon twist.

LE GRAND COURTÂGE + LIQUEURS



PINK PEARL

- 3-4 oz Le Grand Courtâge Brut Rosé
- 1-½ oz Gin
- 1 oz Elderflower Liqueur or Simple Syrup
- ½ oz Aperol
- 1 oz Grapefruit Juice

Add gin, Giffard liqueur, Aperol and grapefruit juice to a cocktail shaker with ice, and shake until chilled.

Strain the mixture into a flute.

Top with Le Grand Courtâge Brut Rosé.



FLORAL 75

- 2 oz Le Grand Courtâge Blanc de Blancs Brut
- 1 oz Gin
- ½ oz Elderflower Liqueur
- ½ oz Fresh Lemon Juice
- ¼ oz Simple Syrup

Shake everything but sparkling wine, strain over fresh ice and sparkling wine. Serve in Collins glass and garnish with lemon zest.



AMARO FROSÉ

- 1 Bottle Très Chic Rosé
- 3 oz Fresh Lemon Juice
- 5 oz Simple Syrup
- 14 Frozen Strawberries (about 1 lb)
- 7 oz Amaro Montenegro or Aperol
- 2 oz Vodka

Distribute rosé and lemon juice into ice cube trays and freeze, in batches if needed. Prepare simple syrup. Once the liquids are frozen, combine them with the remaining ingredients in a blender. Blend well. Scoop into glasses. Express a lemon twist over each glass and add as a garnish, along with a strawberry and an edible flower.

Recipe & Photo: Craftandcocktails.co

LE GRAND COURTÂGE + LIQUEURS



PAMPLEMIMOSA

- 3 oz Le Grand Courtâge Brut Rosé
- ½ oz Giffard Pamplemousse
- 1 oz Fresh Orange Juice

Build chilled ingredients and stir to combine. Serve in coupe or flute and garnish with grapefruit zest.



PEACH BLOSSOM

- 3 oz Le Grand Courtâge Blanc de Blancs Brut
- ½ oz Peach Liqueur
- 1 oz Fresh Grapefruit Juice

Shake everything but sparkling wine, strain over fresh ice and sparkling wine. Serve in coupe or flute and garnish with grapefruit zest.



SHIHLIN GALA

- 2 oz Le Grand Courtâge Brut Rosé
- ¾ oz Giffard Lichi-Li
- ¾ oz Gin
- ¼ oz freshly-squeezed lime juice

Combine first three ingredients in a shaker with ice, shake vigorously, strain into a cocktail glass, and top with Le Grand Courtâge. Garnish with a lemon twist.

LE GRAND COURTÂGE + TEQUILA



Recipe & Photo: CreativeCulinary.com

LONE RANGER

- 2 oz Le Grand Courtâge Brut Rosé
- 1-½ oz Silver Tequila
- 1 oz Lemon Juice
- ½ oz Simple syrup
- Lemon twist for garnish

Fill a Collins glass with ice. Add tequila, lemon juice and simple syrup in a shaker filled with ice and shake vigorously. Add Le Grand Courtâge Brut Rosé (do not shake) and strain into the ice filled glass. Garnish with a lemon twist.



Recipe & Photo: FoodandWine.com

MEXICO 70

- 3 oz Le Grand Courtâge Blanc de Blancs Brut
- 1 oz Blanco Tequila
- ½ oz Fresh Lime Juice
- ¼ oz Agave Nectar
- 1 Lime Wheel or Lime Twist
- Ice

Fill a cocktail shaker with ice. Add the tequila, lime juice and agave nectar and shake well. Fine-strain into a chilled flute and top with Le Grand Courtâge Blanc de Blancs Brut. Garnish the drink with the lime wheel.



Recipe & Photo: HowSweetEats.com

TEQUILA ROSÉ

- 3 Strawberries, chopped
- 1 Tsp Freshly Squeezed Lemon Juice
- ½ Tsp Honey
- 1 oz Silver Tequila
- 4 oz Très Chic Rosé
- Strawberries & peach slices for garnish

In the bottom of a glass, muddle strawberries, lemon juice & honey.

Add crushed ice and tequila. Muddle again.

Top with Très Chic Rosé, strawberries and peach slices.

LE GRAND COURTÂGE + TEQUILA

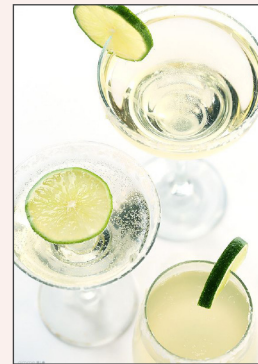


Recipe & Photo: Liquor.com

COLLETTI ROYALE

- 1 oz Le Grand Courtâge Brut Rosé
- 1-½ oz Silver Tequila
- ½ oz Cointreau
- ½ oz Elderflower Liqueur
- ½ oz Blood Orange Juice
- ½ oz Lime Juice
- 2 dashes Orange Bitters

Add all the ingredients except the Rosé to a shaker and fill with ice. Shake, and strain into a wine glass filled with fresh ice. Top with Le Grand Courtâge and garnish with a blood orange wheel.



SPARKLING MARGARITA

- 1 bottle Le Grand Courtâge Blanc de Blancs Brut
- 1-½ cups Fresh Lime Juice.
- 1 cup Agave Silver Tequila.
- 1 cup Triple Sec or Cointreau.
- Lime wedges and coarse salt or sugar to rim the glasses

Stir the lime juice, tequila and Triple Sec together to make your margarita base. Pour about ⅓ cup of margarita mixture into a champagne glass and top with champagne. If using a different glass, you need a ratio of about ⅓ cup margarita mixture to ½ cup Le Grand Courtâge.



POMEGRANATE TEQUILA SPARKLING COCKTAIL

- 1 oz Le Grand Courtâge Brut Rosé
- 1 oz Silver Tequila
- ½ oz Triple Sec Orange Liqueur
- ½ oz Fresh Pomegranate Juice
- Pomegranate seeds for garnish

Pour the tequila, triple sec and pomegranate juice in a chilled Champagne flute. Fill with Le Grand Courtâge.

Garnish with pomegranate seeds.

LE GRAND COURTÂGE + WHISKEY



SEELBACH

- 1 oz Le Grand Courtâge Blanc de Blancs Brut
- 1 oz Bourbon
- 1/2 oz Cointreau Liqueur
- 7 dashes Peychaud's Bitters
- 7 dashes Angostura Bitters

Stir together in a chilled champagne glass the first four ingredients. Top with chilled Le Grand Courtâge. Garnish with a long twist of lemon peel.



Recipe & Photo: creative-culinary.com

BLACKBERRY SPARKLING WINE MINT JULEP

- 3-4 Mint Leaves (twist them as you add to release their flavor and aroma)
- 3 oz Bourbon
- 2 tbsp Simple Syrup
- 1/2 cup Blackberries
- 1 oz Le Grand Courtâge Blanc de Blancs Brut
- Ice

Fill a julep or small rocks glass overflowing with ice cubes. In a shaker, muddle the blackberries, mint leaves and simple syrup. Add 1 cup of ice cubes and bourbon to the shaker and shake well. Strain the drink into the glass filling it 3/4 full. Top with Le Grand Courtâge, gently stir to combine. Garnish with blackberries and mint.



Recipe & Photo: feastmagazine.com

PRINCE OF WALES

- 1 oz Le Grand Courtâge Brut Rosé
- 1 in. Cube Pineapple
- 1-1/2 oz. Rye Whiskey
- 2 Dashes Maraschino Liqueur
- 2 Dashes Bitters
- 1 tsp. Powdered Sugar

In a cocktail shaker, muddle together the first five ingredients. Add ice and shake well. Strain into a coupe, top with Le Grand Courtâge, and garnish with a lemon twist.

LE GRAND COURTÂGE + WHISKEY



Recipe & Photo: halfbakedharvest.com

BON COURTÂGE

- 5 oz Le Grand Courtage Brut Rosé
- 1 oz Woodford Reserve Bourbon or Woodford Reserve Rye
- 3/4 oz Monin Stone Fruit Syrup
- 1/2 oz Fresh Lemon Juice

Shake with ice, then strain into a highball glass with fresh ice. Top with Le Grand Courtâge. Garnish with a lemon twist or fresh nectarine slices.



COURTÂGE CLASSIC

- 1/2 oz Le Grand Courtâge Blanc de Blancs Brut
- 1/2 oz Cognac
- 1 Angostura Bitters-soaked sugar cube

In a champagne flute or coupe, combine all ingredients. Garnish with a lemon twist.



Recipe & Photo: thecocktailproject.com

BELLINI MANHATTAN

- 3/4 oz Le Grand Courtâge Blanc de Blancs Brut
- 1-1/2 oz Bourbon
- 1/2 oz Peach Puree
- 3/4 oz Sweet Red Vermouth
- Dash of Orange Bitters

Fill a mixing glass with ice. Add the bourbon, peach puree and vermouth. Add a dash of bitters. Cap and shake. Strain into large martini glass. Top with Le Grand Courtâge. Garnish with a maraschino cherry.