

LE GRAND  
COURTÂGE  
FRANCE



2022 LIVE JOYOUSLY  
COCKTAIL COMPETITION  
TOP 20 ENTRIES

The \*POP\* of the cork is the universal sound of happiness and Sparkling Wine is an extremely versatile cocktail ingredient as the bubbles add a nice textural element with the effervescence, and the acidity offers a great balance point. Our price and palate make Le Grand Courtâge perfect for cocktails.

Le Grand Courtâge wanted the creation to embody the French spirit of Joie de Vivre as we are about elevating and celebrating every day! We spent the last few months collecting recipes from bartenders and mixologists all over America to see who embodied the spirit of Le Grand Courtâge the best.

Enclosed are the Top 20 submittals ....no doubt this will provide countless hours of fun and inspiration for the at-home buddy bartender or the professional looking for inspiration.

Le Grand Courtâge is an independent, female-owned and managed, award-winning French sparkling wine brand launched by American entrepreneur Tawnya Falkner, and today is one of the top-selling French sparkling wine brands in the Premium category.

Sourcing from multiple French wine regions, and blending unique varietals, these affordable sparkling wines offer the French cachet without the champagne price tag. Tawnya's vision was to create an affordable luxury that personifies the French spirit of joie de vivre and both elevates and celebrates the everyday.

[www.legrandcourtage.com](http://www.legrandcourtage.com) #LGCLIVEJOYOUSLY





# JE NE SAIS QUOI

BY DALLAS JUANES

---

.75 oz. Cognac (Camus Borderies or similar)  
.75 oz. Amaro Angeleno  
.75 oz. Rosé Fig Simple Syrup\*  
.75 oz. Lemon Juice  
1 dash Addition Rosemary Bitters  
2 oz. Le Grand Courtâge Brut Rosé

Add all ingredients except for the Rosé into your shaker tin and roll the tin to incorporate the contents. Strain into a Collins glass top with ice and finishing with the Le Courtâge Brut Rosé to finish the drink.

Garnish with a spring of rosemary by skewering with figs, then finish with dehydrated lemon and a seasonal flower.

\*Rosé and Fig Simple  
2 cups Le Grand Courtâge Brut Rosé  
2 cups Sugar  
2 cups Figs

In a small saucepan add the Sparkling Rosé and figs and slowly bring up to simmer. Reduce by 1/3. Strain figs out and return to saucepan. Add sugar and let cool. 2-week shelf life in the fridge.



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# PERFECT PEARING

BY STEVEN HUDDLESTON

---

1.5 oz. Le Grand Courtâge Blanc de Blancs Brut  
.5 oz. Bacardi Superior  
.5 oz. Pierre Ferrand Dry Curaçao  
2 oz. Pear Juice  
.5 oz. Autumn Syrup\*  
.5 oz. Super Lime Juice\*\*

Prep: Shaken

Garnish: 1/4 Dehydrated Pear Slice & Freshly  
Grated Cinnamon

Glassware: Wine Glass with 1x1 Ice Cubes

\*Autumn Syrup:

3 Madagascar Vanilla Beans Split paste removed  
1.5 cup water along with beanstalk  
1.5 cup sugar  
14 grams of Allspice

Put on a simmer for 15 minutes. Remove from  
heat and strain using a fine shimwa strainer

\*\* Super Lime Juice:

20 grams of fresh lime peels (<1oz)  
6.66 grams of malic acid (.23 oz)  
13.33 grams of citric acid steep in peels. (.47 oz)  
333 grams of water (11.7 oz)

Combine water and Lime juice from peeled limes.  
Blend acid oleo lime juice and water together.  
Strain through fine mesh shinwa.

METHOD: Clarification

Add the entire cocktail excluding Le Grand  
Courtâge to a container with a lid along with cold  
whole milk. Lightly stir to incorporate. Let sit for  
2-3 hours or until separation occurs. Gravity  
Stain 3 times through the coffee filter. The whey  
from the milk clarification adds a beautiful  
texture element. Combined clarified cocktail with  
sparkling wine.

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# PEARADISE

BY ARRON JOSEPH

---

4 oz. Le Grand Courtâge Blanc de Blancs  
Brut

1.5 oz. Gin (St George or Hendricks)

.75 oz. Fresh Lime Juice

.5 oz. Pineapple Juice (fresh)

1.25 oz. Spiced Pear Syrup\*

Place Gin, Lime Juice, Spiced Pear Syrup,  
and ice into a mixing tin. Cap tin and shake  
vigorously. Strain the Cocktail into Collins  
Glass. Add Le Grand Courtâge Blanc de  
Blancs Brut and fill with Ice.

Glassware: Collins Glass

Garnish: Clove studded Pear Slices and  
Dehydrated Pineapple Slice

\*Spiced Pear Syrup:

1.5 cup Pear Juice

.5 cup granulated sugar

.5 tablespoon Cardamon

4-5 Cloves

.5 tablespoon chopped and fresh Ginger

.5 tablespoon of vanilla extract

Combine in a saucepan cooking until sugar  
dissolves, and then simmer on very low for  
15 minutes. Cool and strain out spices.



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# STRAWBERRY MOON

BY JON MATEER

---

.5 oz. London Dry Gin  
.5 oz. Manzanilla Sherry  
.25 oz. Cardamaro  
.5 oz. Lemon Juice  
1 oz. Strawberry & Pink Peppercorn Syrup\*  
Top with Le Grand Courtâge's Blanc de Blanc  
Brut (4oz)

1. Combine the Gin, Sherry, Cardamaro, Lemon & Strawberry/Peppercorn Syrup into a tin and shake with ice until diluted
2. Strain into an empty Collins glass
3. Fill with pebble ice. Then top with the sparkling Le Grand Courtâge Blanc de Blancs Brut
4. Mound pebble ice
5. Then garnish with a strawberry slice and mint bouquet

Glassware: Collins

Garnish: Mint bouquet and a slice of strawberry

\*Strawberry Peppercorn Syrup:  
1.5 cups fresh-cut strawberries  
1 oz. crushed pink peppercorns  
4 cups simple syrup

In a vacuum-sealed bag, sous vide the contents at 135 degrees for 120 minutes. Remove from sous vide and chill to room temperature. Strain the mixture with a chinois or coffee filter. Label the date and refrigerate until needed for use—stores for up to two weeks.



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# STAR OF AUTUMN

BY CHRISTINA MERCADO

---

1.5 oz. Hard Cider  
(local ideal otherwise canned)  
1 oz. Apple Cider  
0.5 oz. Autumn Syrup\*  
1 oz. Soda Water  
2.5 oz. Le Grand Courtâge Blanc de Blancs  
Brut

Build all ingredients into a wine glass with  
ice and stir for 5 seconds gently to combine

Garnish with an apple chip to serve!

\*Autumn Syrup recipe  
20 oz. brown sugar  
3 cinnamon sticks  
.5 tablespoon ginger powder  
.25 tablespoon allspice powder  
1 vanilla bean  
8 oz. orange juice  
6 oz. water

Bring all ingredients to a boil - let cool then  
strain- keep in an airtight container and  
refrigerate up to 2 weeks until use.



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# ROMANCING THE STONE

BY CHRISTOPHER DAY

---

1 oz. Cognac (Francois Voyer VS or similar)  
.5 oz. Giffard Abricot Rusillon  
.25 oz. Honey Syrup\*  
.5 oz. Lemon Juice  
3 oz. Le Grand Courtâge Blanc de Blancs  
Brut

Combine and build all but Le Grand Courtâge into a shaker tin and shake thoroughly with ice.

Pour 3 oz. of Le Grand Courtâge Blanc de Blancs into a narrow Collins or rocks glass and strain the tin into the glass to let mix.

Fill with cracked or pebble ice and garnish with a dried apricot skewered with rosemary.

Glassware: Collins

Garnish: Rosemary sprig skewered with a dried apricot

\*Honey Syrup

3 cups honey

1 cup hot water

Cook at low heat and stir until combined.



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# FIG & ROSE

## 75

BY ROBERT CHAVEZ

---

1.5 oz. Citadelle Gin de France  
.5 oz. L'Épicerie de Provence Fig Syrup  
.5 oz. L'Épicerie de Provence Rose Syrup  
.5 oz. Fresh Lemon juice  
3 oz. Le Grand Courtâge Brut Rosé  
4 drops Scrappy New Orleans Bitters

Combine gin, syrups, and lemon juice in a shaker with ice and shake for 10 seconds.  
Double strain into chilled glass.  
Add bitters to the glass and top with champagne.

Garnish: 2 slices fig, white rose, and edible gold flake  
Glassware: Coupe



# SAND AND SEA

BY SARAH TURBETT

---

1 oz. fresh Passion Fruit Puree  
.5 oz. Tempura Fugit Crème de Banane  
.25 oz. Luxardo Maraschino Cherry syrup  
(the syrup used to keep the cherries)  
2 drops lavender saline\*  
Top with Le Grand Courtâge Blanc de Blancs  
Brut

Combine all ingredients except for the sparkling wine into a shaker.  
Add ice and shake for about 10 seconds.  
Strain into a chilled coupe glass and top with sparkling wine.

Garnish with dehydrated and candied passion fruit.

Glassware: Nick and Nora or Coupe

\*Lavender saline is made by dissolving 1:1 equal parts - 1 cup warm water and 1 cup salt. As the solution cools, but is still warm add in dehydrated lavender. Once the solution is chilled strain out the lavender and the remaining solution is your lavender saline.



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# JOY BROKER

BY ALEX TAYLOR

---

1 oz. Probitas Rum  
.25 oz. Bigallet Thyme Liqueur  
.75 oz. Strawberry Pink Peppercorn Syrup\*  
1 oz. Fresh Lemon juice  
3 dashes King Floyds Ginger Bitters  
3 oz. Le Grand Courtage Brut Rosé

1. Combine all ingredients except Brut Rosé in a shaker tin; vigorously shake for 12-15 seconds
2. Fine strain into a snifter (in which a standard-sized ice ball has been placed)
3. Top with Brut Rosé and give a quick stir to integrate the ingredients
4. Garnish
5. Serve and enjoy

Glassware: 16 Oz. Snifter

Garnish: Trimmed Lemon Peel Strawberry  
Edible Orchid

\*Strawberry-Pink Peppercorn Syrup:

1 cup distilled or filtered water  
1 cup refined white sugar  
2 cups thinly sliced strawberries  
2 tablespoons lightly crushed & toasted pink peppercorns

1. Combine water and sugar in a medium pot to medium heat and ensure sugar is fully dissolved
2. Add strawberries and pink peppercorns. Bring to a low boil while constantly stirring
3. Return to low heat and continue occasional stirring until strawberries appear limp
4. Remove from heat and place in an ice bath
5. Cool until room temperature is achieved
6. Fine strain bottle label and date
7. Refrigerate and use as needed for up to two weeks.

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# A LITTLE PEACH & QUIET

BY TARA GILLUM

---

.5 oz. The Botanist Gin  
.5 oz. Grand Marnier  
.75 oz. Peach and Rosemary Shrub \*  
4 oz. Le Grand Courtâge Brut

To build the cocktail start with ice in your shaker and add the Botanist, Grand Marnier and the shrub to it and shake. Then strain the liquid into a champagne flute and top it with Le Grand Courtâge Blanc de Blancs Brut. Garnish with a peach rose skewered with rosemary.

\* Peach Rosemary Shrub  
8 oz. of apple cider vinegar  
4 oz. of sugar  
1 sprig of rosemary  
8 oz. of peach preserves

Cook all of the ingredients in a saucepan on medium heat stirring often and until all of the ingredients are incorporated. Use a fine strainer to remove the hard particles and store in an airtight container.

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# JOY TO THE PEARLED

BY TIM WEIGEL

---

.5 oz. Avuá Prata Cachaça  
6 raspberries  
.75 oz. Ube Syrup\*  
3 oz. Le Grand Courtâge Brut Rosé

Method: Muddle the raspberries and add the remaining ingredients (except the sparkling rosé). Shake with ice and add the Le Grand Courtâge Brut Rosé. Double strain over fresh ice inside of a crystal rocks glass.

Glassware:

Garnish with lime wheel topped with some raspberry cocktail caviar.

\*Ube syrup: Mix a 1:1 simple syrup with ube puree and allow to mix. Strain the syrup.





# GROW A PEAR

BY LEAH DUFRESNE

---

.75 oz. Chicken Cock Bourbon  
.5 oz. Marie Brizard Pear  
.25 oz. Stambecco tiramisu  
.5 oz. fresh Lemon Juice  
2 oz. Le Grand Courtâge Blanc de Blancs  
Brut

Garnish: Candied pear sugared geode

Combine all ingredients in a shaker with ice (excluding sparkling) shake and strain into a chilled cocktail glass top with 2 oz. Le Grand Courtâge Blanc de Blancs.

# EVERYTHING CHANGES

BY TIMMIE HOFFMAN

---

1 oz. Dry botanical Gin (Mother Earth Gin)  
1.5 tablespoon Pumpkin Pie Spiced Butternut  
Squash Maple Syrup \*  
.5 oz. of acid-adjusted Orange Juice \*\*  
1 egg white  
1.75 oz. Le Grand Courtâge Blanc de Blancs  
Brut

Combine all except the sparkling wine in a shaker, dry shake and then add about a cup of ice and shake again. Double strain into a stemmed glass and top with Le Grand Courtâge Blanc de Blancs Brut and top with a dash of cinnamon.

Garnish: cinnamon dust

Glassware: Nick and Nora Glass

\* Pumpkin Pie Spiced Butternut Squash  
Maple Syrup  
1 cup of diced butternut  
2 tablespoons of butter  
.5 cup Maple Syrup  
.5 tablespoon Pumpkin Pie Spice Mix

Simmer squash along with butter and spice mix until butter is browned, and squash is soft (about 20-25 minutes). Add .5 cup of maple syrup simmer for 5 minutes and macerate into a jam-like consistency.

\*\* Acid Adjusted Orange Juice – add 1 cup of fresh squeezed orange juice and 12 grams citric acid powder.



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# BUBBLE OF PEACE

BY MARIE YOSHIMIZU

---

2 oz. Le Grand Courtâge Brut Rosé  
1 oz. Genever  
.5 oz. Concord Grape Shrub\*  
.25 oz. Apricot Liqueur  
.25 oz. Sage-Elderflower syrup\*\*  
.75 oz. Hibiscus Tea (room temperature or chilled)  
A few dashes of rose water  
Garnish with sage and dehydrated rose

1. Combine all ingredients except for the Brut Rosé and garnish in a mixing glass.
2. Add ice and stir until chilled.
3. Strain into a champagne coupe.
4. Garnish with a dehydrated rose and sage leaf

## \*Concord Grape Shrub Muddle

1. .5 cup of muddled Concord grapes in a bowl
2. .5 cup of sugar and stir to combine
3. Let it sit in a jar for at least 24 hours
4. Strain the muddle grapes with a fine mesh cloth in a bowl and discard the grapes
5. Add .5 cup of white wine vinegar and stir to combine

Transfer into a jar to store it in refrigerator until used in cocktail

## \*\*Sage-Elderflower syrup

1. Bring 1 cup of water to a boil
2. Add 1 cup of sugar and stir until dissolved
3. At medium heat add 2 springs of sage and 2 tablespoons of dried elderflower and stir to combine for about 7-10 minutes
4. Strain the sage and elderflower and let the syrup cool down at room temperature
5. Transfer the syrup into the jar and store it refrigerator until used in cocktail.

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# LE LIBERTÉ

BY J.A. HARRISON

---

- .5 oz. Gin Mure by Rachel Reed of Reed & Co
- .5 oz. Gin Liqueur by Nicola Nice of Pomp & Whimsy
- .75 oz. Abyss Navy Strength Gin by Heather Manley of Crooked Water
- .25 oz. Creme de Framboise by Edith Giffard of Giffard Liqueurs
- .75 oz. lemon juice
- .5 oz. Heirloom melon & Le Grand Courtâge syrup\*
- 1.5 oz. Le Grand Courtâge Brut Rosé by Tawnya Falkner

Add all liquid ingredients to a shaker, except the sparkling wine, and shake for 10 seconds. Then pour into a tall tuliped pilsner glass over crushed ice, add Le Grand Courtâge, then swizzle to incorporate garnish with a dusting of red currant powder and serve.

\*Heirloom and Melon/ Syrup

- 1 cup heirloom melon juice
- 1 cup Le Grand Courtâge Blanc de Blancs Brut
- 2 cup sugar

Juice heirloom melons. Combine 1 part melon juice with 1 part Le Grand Courtâge Blanc and 2 parts sugar and stir together to combine, heating gently on the stovetop as necessary to incorporate the mixture.



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# LE REVEUR

BY DANIEL KEAVENEY

---

1 oz. Plantation OFTD Rum  
.5 oz. Strawberry Syrup\*  
.5 oz. Lemon Juice  
.5 oz. Dry Orange Curaçao  
4-5 dashes of Fee Brothers Peach Bitters  
Le Grand Courtâge Brut Rosé

Shake ingredients (except sparkling) with ice and double strain into a champagne flute and add bitters. Fill with sparkling wine.

Garnish and glassware: Champagne flute decorated by painting on some strawberry syrup and placing lemon Zest on the side of the glass

\*Strawberry Syrup  
1-pint strawberries (washed and trimmed)  
.5 cup sugar  
.5 cup water  
Cook until dissolved. Blend with an immersion blender. Strain with a fine mesh strainer.



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# HAPPY GO LYCHEE

BY GINNY LANDT

---

1 oz. Pisco  
.25 oz. Chateau Aloe Liqueur  
.25 oz. Lychee Liqueur  
.75 oz. Lime Juice  
.5 oz. Rose petal syrup  
1.5 oz. Le Grand Courtâge Brut Rosé to top

Shake all but sparkling wine with ice and strain into a chilled coupe with cucumber ribbon then top with wine.

Garnish: Cucumber ribbon and lychee  
Glassware: Coupe



# SEASIDE JOY

BY DANIEL FRIEDMAN

---

1.5 oz. Le Grand Courtâge Blanc De Blancs  
Brut  
1 oz. White Rum (Flor de Cana extra seco)  
1 oz. Hibiscus-infused Honey\*\*  
.5 oz. Giffard Fruit De La Passion  
.75 oz. Lemon juice  
Pineapple Coconut Milk Foam\*  
Angostura bitters swirl

Garnish: Bamboo leaf and Orchid

1. Combine rum, lemon, hibiscus honey, and passion fruit liqueur in a shaker.
2. Shake with ice for 10 seconds.
3. Fine strain into a rocks glass with a large cube.
4. Add Brut to cocktail then top with pineapple coconut milk foam.
5. Place 4 drops of angostura bitters on the foam and swirl.

Garnish with bamboo leaves and orchids.  
Enjoy!

\*Pineapple coconut milk foam:

Add one can (13.5 oz) of unsweetened coconut milk and 2 oz. of Reâl Pineapple Puree syrup to an ISI whipper charge and shake well.

\*\* Hibiscus-infused honey:

Make hibiscus tea by boiling 1 cup of loose hibiscus in 2 cups of water for 5 minutes or until deep ruby red. Add 2.25 oz of hibiscus tea for every 3.5 oz of wildflower honey.



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# SUGAR SPICE & ORANGE YOU NICE

BY NADINE MEDINA

---

1 oz. All Spice Dram  
.50 oz. Dry Curacao  
Top with Le Grand Courtâge Blanc de Blancs  
Brut

Shake first 2 ingredients until well chilled  
with ice in shaker tin.

Pour into 5-ounce champagne tulip glass.  
Top with Le Grand Courtâge Brut.

Garnish; Orange candy drizzle with dark  
chocolate with edible gold paint and 24 karat  
gold leaf.



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# THIS THAT GLITTERS... IS!

BY NICOLE SALICETTI

---

1.25 oz. Salted Butter Croissant Fat Washed  
Vodka\* (Grey Goose)  
.5 oz. fresh Meyer Lemon Juice  
.75 oz. Green Apple Syrup\*\*  
2 oz. Le Grand Courtâge Blanc de Blancs Brut  
3 dashes of Grapefruit bitters

Garnish with \*gold glitter-dusted glass apple slice  
and glitter in a cocktail

Preparation of cocktail:

Put a small amount of edible cocktail glitter into the champagne coupe prior to pouring the cocktail in. Put all ingredients, except the sparkling wine, into a shaker and shake with plenty of ice. Strain into a coupe and stir so that glitter swirls in the glass. Top with Le Grand Courtâge and lay a glass apple gently on the side of the glass.

\*Salted Butter Croissant Fat-Washed Vodka:

Soak one buttery croissant in 7 oz of vodka and .5 tablespoon salt. Let sit for 90 minutes and then remove croissant from liquid and place vodka in the freezer until fat hardens and rises to top. Gently separate the fat solids and strain the remaining liquid through coffee filters to get the final product.

\*\*Green Apple Syrup:

Juice enough Green Granny Smith Apples to yield 168 grams (5.9 oz). Mix that juice with .6 grams (0.02 oz) of citric acid. Blend the mixture at room temperature on high speed for 5 minutes with 336 grams (11.8 oz) of sugar.



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