

très
chic

SPOOKY ROSÉ COCKTAILS



TRENDING WINE COCKTAILS

featuring Provence-style Très Chic Rosé



Vampire Kiss, Vampire Bite or Witches Brew? Rosé wines are the perfect hue and flavor profile for spooky (& flirty!) Halloween-themed drinks and cocktails! With their practically foolproof versatility, these wines are ideal for pairing with anything from themed Halloween dinners, buttered popcorn, candy apples, and YES, even trick-or-treating candy, including both chocolate-covered and fruit-forward favorites. Don't let the kids have all the fun - mix up something festive for the adults!



VAMPIRE KISS

- 1 Bottle Très Chic Rosé
- 1 12 oz bag frozen raspberries
- 16 oz 100% pomegranate juice
- ½ lemon, juiced
- 2 tablespoons agave syrup (optional)
- Vampire teeth to garnish

Crush frozen raspberries. Combine with remaining ingredients, over ice if you prefer. Serve immediately and enjoy responsibly.

LOVE SPELL

- 1 bottle Très Chic Rosé
- 1 pint fresh blackberries, plus 12 extra berries for garnish
- 5 oz simple syrup, chilled
- 9 oz vodka
- 6 oz freshly squeezed lime juice (from about 9 medium limes)
- 12 thinly sliced lime wheels, for garnish

Place the pint of blackberries and simple syrup in a large pitcher and muddle until the fruit is crushed, about 1 minute. Add the wine, vodka and lime juice and stir to combine. Place a fine-mesh strainer over a bowl and strain the mixture into it, discard the solids. Place ice in the bowl and serve in glasses filled with ice. Garnish each drink with a blackberry and a lime wheel. Serve chilled & enjoy responsibly.



HALLOWEEN SANGRIA

- 1 bottle Très Chic Rosé
- 1 1/2 cups of raspberry vodka
- 2 cups blackberry cranberry juice
- 1/2 cup each of blackberries, raspberries, blueberries, and cranberries
- 3 black plums, slices

In a large pitcher, combine wine, vodka, and juice. Add berries and set in fridge until ready to enjoy. Enjoy responsibly.

COSTUME PARTY PUNCH

- 1 bottle Très Chic Rosé
- 1 cup vodka
- 1 cup cranberry juice
- 1/2 cup apple juice
- 1 apple, chopped
- 1/2 cup blackberries
- 1/2 cup raspberries
- 1/2 cup blueberries

Combine all ingredients in a pitcher. Place in the refrigerator to chill for at least 30 minutes, up to 4 hours, before serving. Enjoy responsibly.



WITCHES BREW

- 3 oz Très Chic Rosé
- 2 oz whiskey
- 1 tsp rose syrup
- 2 Tbsp fresh-squeezed grapefruit juice
- sparkling water to taste
- grapefruit slices or peel, for garnish

Mix the ingredients (except for garnish) and pour over ice in a lowball glass. Top with a couple ounces sparkling water, and add grapefruit slices or peel to the glass. Serve immediately and enjoy responsibly.

VAMPIRE BITES BACK

- 3 oz Le Grand Courtâge Brut Rosé or Très Chic Rosé
- 1 ounce Torani Raspberry Syrup
- 1 1/2 ounces vodka
- 3 ounces unsweetened cranberry juice
- Red sugar sprinkles, optional

Fill a shallow bowl with a shallow layer of the syrup and another shallow bowl with red sugar sprinkles. Dip a coupe or martini glass into the syrup, followed by the sprinkles. In a cocktail shaker, mix 1 ounce of Raspberry Syrup with 1 1/2 ounces vodka, 3 ounces unsweetened cranberry juice, and plenty of ice until very cold. Strain and pour into the glass. Top with the cold wine. Serve immediately and enjoy responsibly.

