

LE GRAND COURTÂGE

# ENTERTAIN

*ELEGANT & ELEVATED IDEAS THAT SIMPLIFY*





## ELEGANT, EFFORTLESS, & ELEVATED

Easy Fall, Winter, & Holiday Entertaining: Evenings are often full during the holidays so why not change it up! Consider some fun alternatives to make your life easier as the host:

- Organize a **dessert party** rather than a full meal
- Elevate your **tailgate party!**
- Brunch! Everyone is busy in the evenings with concerts and school events, a morning get-together is perfect. This **Breakfast Board** would be great!
- **Mashed Potato Bar** - guests can customize to their tastes and you've freed up tons of time to enjoy their company!
- "Snow Day" winter dinner party. Make paper or **edible snowflake-shaped decorations**
- Just for fun: a **wine and cheese tasting party**
- Looking for vegan-friendly entertaining inspiration? How about **easy plant-based crostini** or a **bruschetta bar?**
- Holiday Movie Night In! Dress up your popcorn **sweet** or **savory**.
- Host a **Fondue Dinner Party**
- Graze: learn how to **make the perfect Charcuterie Board** or **vegetarian inspired snack board**
- For more ideas, **follow along on Pinterest!**

# FALL HARVEST PARTIES, HALLOWEEN, & TAILGATING



## Harvest Parties

Our [Easy Fall Parties Blog](#) has loads of inspiration with fun, festive sparkling fall cocktails, foolproof wine and autumn inspired food pairings, fun playlists that elevate the party, & fall party ideas.

## Festive Fall Fun

Consider a make your own fall cocktail station at your next autumn party! We've made it easy with our [mimosa kit](#), which can double as a build your own cocktail kit for cocktail & dinner parties!

## Halloween

Vampire Kiss, Vampire Bite or Witches Brew? Rosé wines are the perfect hue and flavor profile for spooky (& flirty!) Halloween-themed drinks and cocktails! Get the free Halloween cocktail recipes book [here](#).

## Ultimate Tailgate Party

We teamed up with Katie Jacobs for an inspiring tailgate with fall charcuterie, champagne pound cakes, sparkling apple cider sangria (keep scrolling for recipe!), chicken pot pie, & MORE! Read on [here](#).



# *SIMPLE, MEANINGFUL HOSTING DURING THE HOLIDAY SEASON*



## **Thanksgiving**

A whole holiday dedicated to gratitude! We love the idea of sentiments on the pumpkins as name cards or a tree with notes of what family and friends are thankful for. **Pro tip:** rosé wines are the all star pairing wines for Thanksgiving dinner! Find out why [here](#).

## **Christmas & Hannukah**

Dress up the ice bucket for the season, thoughtfully wrap presents to add a WOW factor, & set the table with place settings that include an ornament on each plate.

## **Holiday Season**

It's cozy season! Keep a basket of socks at the door to invite guests to make themselves at home, boil authentic seasonal aromatics scents on the stove for a genuine holiday feel, & mix up a delicious drink: get the free holiday cocktails recipe booklet [here](#).

## **New Years Eve**

Pop, Fizz, Cheers to the NEW YEAR! Our [187ml "mini" bottles](#) are perfect for individual champagne toasts for fun parties with friends or intimate nights in.





## RECIPE

# Mini Champagne Poundcakes

By Katie Jacobs of *Styling My Everyday*

### Ingredients:

1 ¼ cups unsalted butter, softened

2 ½ cups granulated sugar

5 eggs, at room temperature

¼ teaspoon salt

3¾ cups all-purpose flour

1 cup Le Grand Courtage Blanc de Blancs Brut  
Confectioner's sugar for garnish

### Instructions:

Heat oven to 325 degrees F. Grease a mini bundt pan (12 cavity fluted pan that produces mini cakes that are 2 1/2 inches wide—can be found on Amazon) with baking spray. In the bowl of a stand mixer, beat the butter until light and creamy about 2 minutes on medium speed. With the mixer running, slowly add in the granulated sugar. Cream butter and sugar until light and fluffy, about 8 minutes on medium speed. Add eggs, one at a time and mixing in between until combined, scraping down bowl as needed. Reduce mixer speed to low and add in the salt and the flour, one cup at a time, mixing until just combined. Using a rubber spatula, fold in the Blanc de Blancs Brut into the mixture. Pour the batter into the prepared pan and bake until a cake tester inserted into the center comes out clean, about 25 minutes. (Be sure to keep an eye on it as it could bake faster depending on the size of your bundt pan). Let cake cool in pan for at least 10 minutes before transferring to a cooling rack. Let cool completely. Sprinkle each with confectioner's sugar. Makes 36.



## RECIPE

# Sparkling Apple Cider Sangria

By Katie Jacobs of *Styling My Everyday*

### Ingredients:

- 1 750ml bottle caramel vodka
- 1 quart fresh apple cider
- 2 750ml bottles Le Grand Courtâge Blanc de Blancs Brut
- 5-6 cinnamon sticks
- 2-3 Sliced apples

### Instructions:

Combine vodka, apple cider, & cinnamon sticks in a drink dispenser and let sit for 30 minutes. Add ice and apples. Pour into glasses & top with chilled Le Grand Courtâge Blanc de Blancs Brut. Makes 12 servings.



## *WINE LOVER'S HOLIDAY GIFT GUIDE*

Share some sparkle this year & spread JOY! Gift giving should be fun, easy, & thoughtful and you can't go wrong gifting award-winning, elegant, French wines.

Each scoring 90+ points, our Blanc de Blancs brut, Brut Rosé, and Très Chic Rosé make beautiful, elevated gifts everyone appreciates, especially if shopping for the wine lover in your life!

**View our curated holiday gift guides [here](#).**

Favorite ways to gift include:

[Spread Joy Delivery](#)

[Gift Bags, Gift Baskets, & Gift Boxes](#)

[Pamper Me Gift Set](#)

[Wine Club Subscription](#)

[Favors, Stocking Stuffers, & Present Toppers](#)

[Wine Sleeves](#)

For more ideas, follow along on [Pinterest!](#)

A close-up photograph of a person's hands holding a bottle of Courtaige champagne. The person is wearing a white, textured sweater and a gold bracelet. The bottle is the central focus, with a white label that reads "LA GRANDE COURTAIGE". The background is softly blurred, showing a dark table and a white napkin. The overall mood is elegant and sophisticated.

"Sometimes,  
the simple  
things are  
more fun and  
meaningful  
than all the  
banquets in the  
world"

E. A. BUCCHIANERI