

LE GRAND COURTÂGE

# PAIRINGS

*TOP FOOD & SPARKLING WINE PAIRINGS*





# TOP PAIRINGS FOR SPARKLING WINE

The best food pairings for sparkling wine will normally consist of richer foods. Rich foods and those which are greasy, fat, fried or spicy are perfect compliments as both the acidity and effervescence help to balance heavier foods. Many in the industry call sparkling wine the 'scrubbing bubbles' for the palate as it perfectly cleanses the tongue in between bites.

Our Le Grand Courtâge Blanc de Blancs Brut or Brut Rosé are both perfect compliments to a wide range of flavors as our crisp, light and refreshing French sparklers are cuisine and cocktail friendly

See our pairing chart for more guidance!



## TOP PAIRINGS FOR SPARKLING WINE

### APPETIZERS

- Almonds
- Buttered or Truffled Popcorn
- Cocktail Sausages
- Duck fat French fries
- Egg Rolls & Spicy Asian appetizers
- Egg-based hors d'oeuvres
- Olives
- Potato Chips
- Prosciutto-wrapped Appetizers
- Fried or Stuffed Mushrooms
- Vegetables

### MEAT

- Bacon
- BBQ (esp Rosé)
- Beef or Pork Sliders
- Brisket Chili
- Duck
- Game
- Foie Gras
- Fried Chicken
- Lamb
- Prosciutto
- Ribs
- Roasted Chicken
- Salami
- Sweet Breads

### DESSERTS

- Angel Food Cake
- Berries
- Cheesecake
- White Chocolate
- Fruit-Based Desserts & Tarts
- Mascarpone Cheese
- Shortbread Cookies
- Toffee
- Bocco
- Salted caramels

### SEAFOOD

- Crab Rangoons
- Fish Tacos
- Lobster
- Raw Oysters
- Shellfish
- Shrimp
- Smoked Salmon
- Sushi
- Crab

### BRUNCH

- Eggs Benedict
- Mushroom, Bacon Omelets
- Frittatas
- Scrambled Eggs
- Brûlée French Toast with maple syrup (blanc) or berry syrup (rosé)

### PASTA

- Butternut Squash Ravioli
- Macaroni & Cheese with bread crumb crust
- Pastas with cream or mushroom sauces
- Risotto with mushroom sauce

### CHEESES

- Brie
- Cheddar
- Goat
- Gouda
- Parmesan

### ASIAN

- Anything spicy
- Pad Thai
- Curry

### PIZZA

- Pizza Quattro Formaggi or Bianca
- Prosciutto and Burrata Pizza
- Wild Mushroom Pizza

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

# ELEVATED FOOD PAIRINGS FOR HOLIDAY ENTERTAINING



## Party Appetizers

- Rosemary & Pomegranate Baked Brie
- Smoked Salmon & Caviar Bites
- Frico Cups
- Pecorino & Everything Spice Straws
- Pancetta Crisps with Goat Cheese and Pear
- Blue Cheese Biscuits
- Prosciutto & Mustard Pinwheels
- Old Bay Shrimp Cocktail
- Roasted Butternut Squash Tostadas with Hummus, Caramelized Onions and Goat Cheese.
- Pear with Blue Cheese & Prosciutto
- Wild Mushroom Toasts
- Sweet and Salty Feta Cubes

## Brunch

- Parsnip Potato Latkes With Sautéed Apples
- Rustic Potato & Fennel Galette
- Caramelized Leek & Apple Tart

## Host a Fondue Party!

Invite friends over for a fun and festive night of dipping and celebrating. For an impressive winter dinner party spread, top a rustic breadboard with a steaming pot of cheese fondue and yummy dippable breadsticks braided to resemble cable-knit sweaters. Supplement with a generous spread of dippable fruits, such as apple slices and grapes, and vegetables, such as haricot verts and tiny roasted potatoes.



# ROSÉ: THE ULTIMATE FALL & WINTER PAIRING WINE



## *Why Rosé Is Perfect Pairing For Fall, Winter, & Holiday Soirées!*

The French even have an expression which translates to “rosé all year” or “rosé tout l’année”. The reality is that rosé goes great with a variety of flavors, as rosé has enough structure and body to stand up to heavier dishes without overwhelming more delicate ones. Ideal for summer, but rosé is equally good with a pizza and fire or Thanksgiving dinner.

Still and sparkling rosé are versatile wines, which make for a great aperitif or pairing with food. Further, rosé offers the best of both worlds as it has a white wine structure and more of the red wine flavor undertones, so it can be as light or intense as necessary depending on the food it’s being paired with. We call it the perfect ‘in between’ wine as rosé serves as a ‘white wine alternative’ for typically red wine-leaning drinkers, since it has added structure and complexity while delivering a fresh clean finish like a white wine.

The delicate, dryness with the acidity & fruit on the finish make it a perfect pairing for cocktails too. Mix away up cocktails with seasonal fruits for delightful treat. We suggest an apple cider sangria or pear infused vodka as early fall favorites. As fall and winter draw near, try our still or sparkling rosé with brown spirits like whiskey. Get the free rosé cocktails recipes book [here](#).





## RECIPE

# Root Vegetable Pancakes

By Leslie Durso, Vegan Chef

### Ingredients:

- 1 1/2 lbs root vegetables, shredded (Russet potatoes, sweet potatoes, carrots)
- 1 medium yellow onion, chopped
- 1/4 cup flour
- 1 tsp. baking powder
- 1/4 tsp dry thyme
- Oil for frying

### Instructions:

Squeeze all the liquid you can out of the shredded russet potato. In a large bowl, combine the vegetables, onion, flour, baking powder and thyme. Mix well. Heat 1 Tbsp. in a large skillet over medium heat. Scoop about 1/2 cup mixture into skillet and press into a 1/8 inch patty. Fry 3-4 minutes on each side until golden brown. Transfer pancakes to a paper towel lined plate or if you need to keep them warm, place them on a wire rack and in a 200 degree oven until ready to eat.

"Drinking good wine with good food in good company is one of life's most civilized pleasures."

MICHAEL BROADBENT