

TRÈS CHIC ROSÉ

FALL COCKTAILS

FRENCH ROSÉ WINE FOR FALL & WINTER



ROSÉ ALL YEAR

Keep the Rosé Flowing Year-Round with these rosé cocktail recipes

blueberry basil rosé smash



INGREDIENTS

4 oz Très Chic Rosé
¾ oz Gin
1 oz Coconut Water
¾ oz Lemon Juice
½ oz Simple Syrup
1/3 c Blueberries, muddled
4 Basil leaves, muddled
Garnish: blueberries & basil

DIRECTIONS

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.

Created for Tres Chic by
CraftandCocktails.co

INGREDIENTS

1 Très Chic Rosé
3 oz (90 ml) lemon juice
5 oz (150 ml) Simple syrup
14 (1 lb) Frozen strawberries
7 oz Amaro Montenegro or Aperol
2 oz Vodka
4 Lemon twists
4 Strawberries
4 Edible Flowers

DIRECTIONS

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.

Adapted: CraftandCocktails.co

Amaro Frosé



tequila rosé



INGREDIENTS

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

DIRECTIONS

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

Add crushed ice and tequila. Muddle again. Top with rosé, strawberries and peach slices.

Adapted:
HalfBakedHarvest.com

FALL IN LOVE WITH ROSÉ

Summer is over, but rosé season has just begun!

whiskey rosé sour



INGREDIENTS

4 fresh or rehydrated dried figs
1/4 oz bourbon
1 oz Très Chic Rosé wine
1 oz amontillado sherry
3/4 oz passion fruit syrup
1/2 oz fresh lemon juice
lemon twist, for garnish
fig slice, for garnish

DIRECTIONS

Chill a Nick & Nora or coupe glass. Combine fig and bourbon in a shaker, and muddle. Add the rosé, sherry, passion fruit syrup, lemon juice, and ice, and shake. Using a Hawthorne strainer and tea strainer, double-strain into the chilled coupe glass without ice. Express a lemon twist over the glass and add as a garnish along with a fig slice. Serve immediately and enjoy responsibly.

Adapted from Celebrate Rosé by Ashley Conway

INGREDIENTS

1 bottle Très Chic Rosé
2 cups apple cider
1 cup brandy
1 cup club soda
3 apples, cored, & thickly sliced
1 lime, quartered
1 lemon, quartered
3 cinnamon sticks
1 orange, thickly sliced

DIRECTIONS

Combine all ingredients in a pitcher. Chill for at least 4 hours, but preferably overnight, before serving. Enjoy responsibly.

Adapted: Wholefully.com

autumn apple rosé sangria



INGREDIENTS

1 bottle Très Chic Rosé
2 cups juiced pink grapefruit
1 cup soda water
1/4 cup honey
4 fresh rosemary
4 fresh - leaves of basil

DIRECTIONS

In a cocktail shaker combine the wine, pink grapefruit juice, honey, soda water, fresh basil and rosemary. Shake well until combined. Strain into wine glasses. Add 2-3 ice cubes in each glass. Garnish with some fresh rosemary and enjoy!

Adapted: thefeedfeed.com

thanksgiving herbed rosé



BABY IT'S COLD OUTSIDE

Warm up in winter with these Très Chic Rosé Mulled Wine Recipes

très chic rosé mulled wine



INGREDIENTS

1 Bottle Très Chic Rosé
1 Orange, sliced
6 Cloves
8 Cardamom pods
2 Cinnamon sticks
¼ c Pomegranate seeds
¼ c Halved cranberries
½ tsp Vanilla

DIRECTIONS

Add all ingredients to a pot and bring to a simmer over medium high heat. Simmer 30 minutes and serve.

Image:
anarchitectabroad.com

INGREDIENTS

1 Bottle Très Chic Rosé
1 Cinnamon stick
4 Cloves
¼ tsp Nutmeg
1 tsp Sugar
Apple or Pear Slices
White raisins,
cranberries,
or cloves for garnish

DIRECTIONS

Heat the wine on low-medium heat. Do not boil it, just warm the liquid. Add the ingredients, and let the sugar melt. Warm for at least five minutes. Fifteen minutes will make the wine spicier.

Add fruit slices and garnish with white raisins, cranberries, or a clove for a festive touch.

Adapted: delishably.com Image: ilovewine.net

mulled winter rosé



mulled rosé & whimsy



INGREDIENTS

1 Bottle Très Chic Rosé
¼ c Sloe Gin
1/8 c Grenadine
¼ c Fresh pomegranate seeds
¼ c Fresh halved cranberries
1 Orange, sliced
2 Cinnamon sticks
6 Cloves
8 Cardamom pods
Fresh orange slices,
cranberries,
pomegranate seeds,
cinnamon
stick or star anise for
garnish

DIRECTIONS

Add all ingredients to a pot and bring to a simmer over medium high heat. As soon as it begins to simmer, turn the flame to low and slow simmer for a half hour. You can either strain the cooked fruit from the mix and serve with fresh garnish, or leave it and serve as is.

Adapted: drinkingwithchickens.com

MORE FAVORITE ROSÉ COCKTAIL RECIPES



[Rosé Summer Sangria](#)

[Blueberry Basil Smash](#)

[Pink Pearl Snow Cone](#)

[Winter Sangria](#)

[Pink Mojito](#)

[Happy Hour](#)

[Rosé All Day](#)

[Rosemary's Kiss](#)

[Fig & Thyme Splash](#)

[Autumn Apple Sangria](#)





TRÈS CHIC ROSÉ

A sip of Southern France, an escape to lavender fields, coastal vineyards and Mediterranean beaches. Created by an American woman who moved to France, Très Chic evokes a state of mind: youthful, fresh and avant-garde.

Effortless style combined with casual elegance and confidence, Très Chic is a state of mind. Delicate hues of rose petal with notes of red berries and bright citrus!

Aromas

This rose petal hued wine offers aromatics of red currant and thyme.

Tasting Notes

The coastal terroir produces exuberant wines with flavors of grapefruit, red berries and tropical fruit. Delicate on the palate with balanced acidity.

Flavor Profile

Notes of red berries, grapefruit and tropical fruit this is a refreshing. Dry with a nice balance of fruit and acidity.

Cuisine

Pairs stunningly with shellfish, grilled meats, salmon, sushi, charcuterie, pizza, creamy sauces, mild cheeses and spiced dishes such as Asian or Latin cuisine.

THE DO'S & DON'TS OF DRINKING ROSÉ

Mix it

Rosé makes for a great base and addition to cocktails. Most rosés have signature flavors of berries, floral, and melons, all of which are great bases to help complement spritzes and sour cocktails. The dryness, fruit and acidity make for a perfect balance to many spirits.

Don't overpay

A great rosé doesn't have to come with a high price tag. \$15-\$20 is the fastest growing segment across all wine sales – [Nielson](#) 2017. And trust us, there is no shortage of quality wine within this price range. Priced at under \$25 retail, [Très Chic rosé](#) is an affordable, everyday rosé with an elegant, yet approachable label.

Drink it all year

Rosé is a versatile wine, which makes it a great aperitif & pairing with food. Rosé offers the best of both worlds as it has white wine structure and red wine flavors, so it can be as light or intense as wanted when pairing. It's the perfect 'in between' wine because of its added structure and complexity yet subtle, clean finish. It also makes for a good 'white wine alternative' for typically red wine-leaning drinkers.



ROSÉ FOR ALL SEASONS



An unexpected and expert wine hack for fall & winter seasons: rosé wines for food pairing, party pouring, & mixing delicious wine cocktails for the holidays during the cooler months! Why do rosé wines make the best winter drinks? Because of their versatility! French Rosé is not just a summer drink. **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 wines are just as good with pizzas, Thanksgiving dinner, or favorite Holiday party foods. Read on for more on why rosé is a perfect fall and winter wine.



"Rosé's hybrid personality makes it a great food partner. It's crisp and clean, with lots of flavor and enough backbone to stand up to everything on your menu. And those are just a few of the reasons a dry rosé has what it takes to be the star of your Thanksgiving celebration."

Adam Centamore, Author of Tasting Wine and Cheese: An Insider's Guide to Mastering the Principles of Pairing"