

LE GRAND COURTAGE

# ENTERTAIN

*ELEGANT & ELEVATED IDEAS THAT SIMPLIFY*





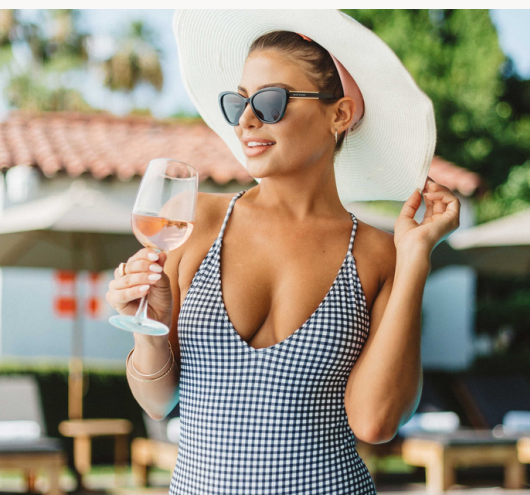
## ELEGANT, EFFORTLESS, & ELEVATED

Tis the season for sunshine and sparkling wine! Picnics, and brunches, and weddings OH MY! Read on for curated ideas for an elevated, elegant spring & summer!

- Its Bridal and Baby Shower season! Fan favorite **favors of 187ml bottles of bubbly** are the cherry on top of any spectacular event.
- Brunch! Mid morning events are IN! Serve everyone's favorite meal in a fun way: this **Breakfast Board** would be great! Did someone say build your own mimosa bar? **See our favorite juices here.**
- Girls Night In: **DIY Spa Rosé Recipes**
- Dine al fresco. Picnic or BBQ, we've compiled a list of our favorite outdoor summer pairings **here.**

- Keep it low and light in the hot weather! Here's our curated health-inspired, **low ABV sparkling cocktail recipe booklet.**
- Looking for vegan-friendly entertaining inspiration? How about **easy plant-based crostini** or a **bruschetta bar?**
- Try a fun twist on the famous Aperol spritz this season! We've compiled our favorite summer spritzer recipes **here.**
- Graze: learn how to **make the perfect Charcuterie Board** or **vegetarian inspired snack board**
- Need Low Carb Pairing Inspiration? **Check out our Keto Wine Pairing Guide**
- For more ideas, **follow along on Pinterest!**

# SPRING & SUMMER ELEVATED, EASY ENTERTAINING



## Easter & Passover

Sparkling and rosé wines are so versatile and perfect for pairing alongside holiday meals. We've outlined our favorite Easter Brunch ideas [here](#). Mini 187ml bottles make great favors for brunch and adult gift baskets. Top champagne flutes with cotton candy for a festive favorite: the "[bunny tail](#)" cocktail

## Bridal Events & Weddings

POP the question - then the bubbly! We've curated a FREE guide to an elegant bridal season and wedding, available for instant download [here](#).

## Mother's Day

Give Mom the *champagne treatment* on her own special holiday! Celebrate with a bubbly brunch or [gift a wine club subscription or bubbly spa kit gift basket](#) to spoil the ladies in your life! More spring entertaining ideas [here](#). Cheers to mom!

## Independence Day

Cookouts, BBQs, picnics, and patio dining, get our foolproof [food pairing guide](#) for effortless entertaining! Summer tip: simply adding sorbet or popsicles to bubbly will help beat the heat in a fun way!





## RECIPE

# Radish Salad With Kale, Almonds & Parmesan

By Sarah Copeland

### Ingredients:

½ head Tuscan kale, cut or torn into bite-size pieces

3 tbsp high-quality extra-virgin olive oil

Juice of ½ lemon

Fine sea salt

Freshly ground black pepper

1 large black, purple, or watermelon radish, thinly sliced or cut into bite-size pieces

2 small Tokyo turnips or small radishes, thinly sliced

4 oz (115 g) Parmesan cheese, broken into bits

1/3 cup (40 g) roasted unsalted almonds, coarsely chopped

Flaky sea salt, such as Maldon, for serving

### Instructions:

Toss the kale together with the oil and lemon juice in a large bowl. Season with fine salt and pepper. Massage the kale, squeezing and rubbing the leaves together with your hands, working the oil, lemon juice, salt, and pepper into the leaves to flavor and tenderize them. Toss together with the radish, turnips, cheese, and almonds. Divide among serving plates and garnish with flaky salt and more pepper. Serve at room temperature.

### GET AHEAD

Kale tenderizes as it sits in lemon and salt, so making this a day ahead always works. Keep in an airtight container in the refrigerator for up to 2 days. Radishes, too, can benefit from some softening, but after a day they get stinky, so if you're planning to keep the salad for more than half a day, throw your radishes in no more than a few hours before serving.

Pairs best with Le Grand Courtâge Brut Rosé

Reprinted from *Every Day Is Saturday* by Sarah Copeland with permission by Chronicle Books, 2019



## RECIPE

# Smoked Salmon Cucumber Bites

By Addie Gundry

### Ingredients:

- 1 package smoked salmon
- 1 pickling cucumber
- 1 container of Neufchâtel cheese or softened cream cheese

### Instructions:

Slice cucumbers 1/4 inch thick. Spread Neufchatel cheese on the cucumber and place a piece of smoked salmon on top. Make ahead and refrigerate. Serve chilled.

Pairs best with Le Grand Courtâge Brut Rosé



## WINE LOVER'S GIFT GUIDE

Share some sparkle this year & spread JOY!

[Spread Joy Delivery](#)

Gift giving should be fun, easy, & thoughtful and you can't go wrong gifting award-winning, elegant, French wines.

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

[Pamper Me Gift Set](#)

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!

[Wine Club Subscription](#)

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

[Wine Sleeves](#)

Ways to gift include:

[Themed Gift Guides By Personality](#)

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

A photograph of two women sitting on a stone ledge by a swimming pool. They are both wearing sunglasses and holding glasses of champagne. In the foreground, a silver ice bucket contains a bottle of Courtauld champagne. The background shows a pool and a building with a tiled roof.

"Let us  
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in our hair."

SUSAN POLIS SCHÜTZ