

LE GRAND COURTÂGE

PAIRINGS

TOP FOOD & SPARKLING & ROSÉ 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 ENTERTAINING



Soirée Favorites

- [Magic Pork Shoulder](#)
- [Smoked Salmon & Cucumber Bites](#)
- [Chicken Caprese Skewers](#)
- [Radish Salad with Kale, Almonds, and Parmesan](#)
- [Burrata, Roasted Asparagus, & Tomato Salad](#)
- [Blueberry Balsamic Mozzarella Crisps](#)
- [Prosciutto & Mustard Pinwheels](#)
- [Old Bay Shrimp Cocktail](#)
- [Lemon Pistachio Pesto Pasta](#)
- [Baked Goat Cheese with Honey](#)
- [Wild Mushroom Toasts](#)
- [Sweet and Salty Feta Cubes](#)
- [Seared Scallops & Lemon Risotto](#)
- [Herb Crusted Beef Tenderloin](#)

Brunch

- [Ultimate Bagel Bar](#)
- [Twice Baked Bacon & Egg Potato Skins](#)
- [Easy Deviled Eggs](#)

Keto, Low Carb, Or Vegan? Lifestyle wine and food pairings [here](#).

Easy Cheese Board Ideas [here](#).

Dine al fresco! Elevated Backyard Entertaining Invite friends over for a summer soir e and use our curated pairings guide: [Summer Picnic](#), [Grilling and Outdoor Dining Pairings](#) Blog! We believe that bubbles and ros e go with virtually everything. They are subtle, have a nice level of acid and a balance of dryness with a hint of fruit on the finish.





RECIPE

Elote Inspired Summer Salad

By *Served From Scratch*

Ingredients:

- 14 cups corn approximately 24 oz, frozen
- 1 tablespoon olive oil
- 1 red pepper diced
- 1 bunch fresh cilantro minced, a few leaves left for garnish.
- 1 jalapeno diced
- 1/2 large red onion diced
- 2/3 cup cotija cheese shredded/crumbled
- 3 tablespoons sour cream
- 2 tablespoons mayonnaise
- 4 tablespoons fresh lime juice approximately 2 limes
- 1/2 teaspoon cumin
- 1/2 teaspoon paprika
- 1/4 teaspoon kosher salt
- 1/4 teaspoon chili powder

Instructions:

Heat olive oil in a saute pan on medium high and add corn. Cook until slightly charred, approximately 7-10 minutes. Add to large bowl and set aside. Add pepper, jalapeno, cilantro, and onion to large bowl with corn and mix well. In a small bowl, add all dressing ingredients and mix well until smooth. Add dressing to large bowl with corn and mix well. Add 1/2 cotija cheese and mix well. Add remaining cheese and some cilantro. Serve or cover and store in fridge for up to 8 hrs before serving.



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

MICHAEL BROADBENT