

Popping the Cork on Sparkling Wine Cocktails

Le Grand Courtège Shares Its Bubbly, Award-winning Creations Perfect for Holiday Celebrations

LOS ANGELES, CA, UNITED STATES, November 30, 2023 /EINPresswire.com/ -- Just in time for the holidays, [Le Grand Courtège](https://www.legrandcourtege.com/), a distinctive, award-winning sparkling wine that offers a French elegance with American appeal, has unveiled new cocktails perfect to ring in the New Year and celebrate with friends and family all holiday long.

The latest cocktail creations were the winners of the recent Chilled Magazine contest sponsored by Le Grand Courtège, which was designed to highlight the versatility of bubbles from breakfast to dessert. It also leverages the current trend of sparkling wine becoming a key cocktail ingredient, adding the perfect celebratory touch to holiday entertaining.



Le Grand Courtège has unveiled new cocktails perfect for celebrating the holiday season

"The trend of sparkling wine cocktails shows no signs of slowing down," said Tawyna Falkner, founder of Le Grand Courtège. "It started with millennials embracing the spritz and has grown from there. Not only are these bubbly cocktails fun to drink but they are often lighter and with less alcohol content, which appeals to a lot of people."

Le Grand Courtège sparkling wine has a dry, crisp, yet fruit forward character, which creates a "balanced" wine that works well in a variety of cocktails. As Falkner points out sparkling wine is an extremely versatile cocktail ingredient as the bubbles add a nice textural element with the effervescence, and the acidity offers a great balance point.

"Our price point and palate (91 points) make our French sparkling a fabulous choice for cocktails," Falkner added. "We think the mixologists and bartenders who won this year's contest came up with some truly unique creations and are excited to share with consumers and have them try for themselves."



The trend of sparkling wine cocktails shows no signs of slowing down. These bubbly cocktails are fun to drink and often lighter and with less alcohol content which appeals to a lot of people."

Tawnya Falkner, Founder, Le Grand Courtâge

Several highlights of the Chilled Magazine contest include:

New Dawn, New Day, New Life

Ingredients:

- 1 1/2 oz Bourbon
- 1/2 oz Allspice dram
- 1/2 oz Fresh lemon juice
- A hand full of mint leaves
- 3/4 oz Homemade stone fruits honey-ginger syrup*
- 3 oz Le Grand Courtâge Blanc de Blanc

Preparation: Shake ingredients in shaker tin except LGC,

double strain into Collins glass, fill with ice, and top with LGC. Garnish with crystalized ginger and mint leaves.

*Homemade stone fruits honey-ginger syrup

Cook diced apple (half apple), diced pear (half pear) and 1 black plum until they are soft. Grate 1 inch of ginger root and simmer for 5 min. Add 1/2 cup of water and 1 cup of honey and stir to combine at medium heat.

Lens of Luxury

Ingredients:

- 1/2 oz extra dry vermouth (9 di Dante)
- 1/2 oz Italicus
- 1/4 oz lemon juice
- 3 oz Le Grand Courtâge Blanc de Blancs Brut

Preparation: Shake the first 3 ingredients with ice for 5 seconds. Pour LGC into chilled coupe glass. Double strain vermouth mixture into LGC. Garnish with caviar topped potato chip.

Death by Spritz

Ingredients:

- 1/2 oz. London Dry Gin
- 1 oz. Aperol
- 1/2 oz. Lillet Blanc
- 0.125 oz Absinthe (about 1 barspoon)
- 2 1/2 oz Le Grand Courtâge Blanc de Blancs Brut

Preparation: Stir the first 4 ingredients in mixing glass with ice. Fill a small wine glass with ice and pour in the LGC. Strain the cocktail over the LGC and ice. Garnish with an orange twist and serve.

For a full list of winners of the Chilled contest and their recipes go to:

<https://chilledmagazine.com/the-results-of-le-grand-courtage-live-joyously-sparkling-cocktail-competition-are-in>

Falkner says that her company, which is owned and managed entirely by women, is dedicated to elevating the everyday and remind people to live joyously, cherishing moments with loved ones and creating magical memories with friends. "What better way to enjoy these special moments than with fun and creative cocktails," she said.

Karen Brennan
Prosper PR
+1 917-628-1974
[email us here](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/671988244>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2023 Newsmatics Inc. All Right Reserved.