

# BETTER YOUR BRUNCH WITH LE GRAND COURTÂGE



*Fruit Purees*

Choose fresh fruits like mango, raspberry, and strawberry. Puree and add a dollop to customize to individual taste.



Move beyond the traditional orange juice mimosa and create something fresh for guests.

Le Grand Courtage wines offer a dry, crisp, yet fruit-forward flavor profile, which is *cuisine and cocktail friendly*—perfect for your brunch menu.



*Frozen Fruit*

Unique, with a hint of flavor, that will also keep the glass of bubbly cold.



*Unique Garnishes*

Impress guests with fragrant garnishes like lavender or rosemary. Or add a fun twist with rock candy.

