

FRENCH ELEGANCE. AMERICAN APPEAL.



An American woman moved to France with the goal of creating an affordable luxury to enjoy every day. Le Grand Courtage, meaning “the Great Courtship,” is a light, crisp, fruit-forward French bubbly that pairs perfectly with any cuisine or occasion.

ROSÉ - BRUT

AROMAS

Fresh and fruity with aromas of young strawberry, raspberry and notes of lilac and violets.

FLAVOR PROFILE

Deliciously seductive. Smooth and versatile. Perfectly balanced with just a hint of fruit and floral on the finish. A courtship of delicate flavors, red fruit aromas and baby bubbles.

THE BLEND

Chardonnay provides a depth and structure to the wine, while the **Ugni Blanc** offers natural acidity and freshness. The light bodied **Gamay** provides vibrant youthful fruit expressions reminiscent of wild berries and flowers amongst the French countryside on a summer day.

APPELLATION

France: sourcing from key terroirs such as Burgundy, Beaujolais and Languedoc

Alcohol: 12%
Residual Sugar: 12 gr/liter
Dosage: 12 gr/liter
Ferment: Steel Tank at 51° F
pH: 3.25
Acidity: 3.7 gr/100mL

CUISINE & COCKTAILS

This rosé compliments an array of foods. Try it with spicy Asian dishes, risotto, BBQ, beef, lamb, duck, game, chicken, prosciutto, seafood, pizza or soft cheese (like brie or goat).

For a festive cocktail, mix with fruit purées or find inspiration on our cocktail board at www.legrandcourtage.com/weddings/champagne-cocktail-board/



THE TASTING
PANEL
MAGAZINE

88 pts, April 2016

Fresh raspberries and strawberries swim alongside a bouquet of pink roses. This is an outstanding example of clear, savvy packaging and branding, which is appealing to the aspirational drinker.



GOLD MEDAL 2015
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WINE & SPIRITS
COMPETITION

Embrace Life. Dream Big. Accept All Invitations.