



Elderflower Champagne Cocktail

- Fill tumbler with ice.
- Pour 3/4 glass with Le Grand Courtâge Blanc de Blancs.
- Add thinly sliced cucumbers + fresh mint.
- Top with an Elderflower Liqueur like St. Germain.

Source: *The Kitchn*

Grapefruit Mint Bellini

- In a small saucepan, bring 1/2 c. sugar, 1/2 c. water and 1 bunch fresh mint to a boil. Simmer until the sugar is dissolved, 3 minutes. Remove from the heat and let cool completely, then discard mint sprigs.
- Divide simple syrup and 2-3 c. grapefruit juice between 6 glasses and stir. Top with Le Grand Courtâge Rosé and garnish with edible flowers.

Source: *Camillestyles.com*



Sgroppino al Limone

- In a bowl, whisk 2 c. lemon sorbet until smooth.
- Gradually whisk (do not use a blender) in 2 tbsp. vodka and 1/3 c. Le Grand Courtâge Blanc de Blancs.
- Pour mixture into a pitcher and serve immediately in chilled champagne flutes.
- Sprinkle lemon zest on top. Serve with small spoons.

Note: *The drinks will separate if left standing.*

Source: *whatscookingamerica.net*

