NEWS RELEASE

How To Use Champagne To Make Stunning Cocktails

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Hosting a festive party? Breathe a sigh of relief, for you've come to the right place. We're here with some drinkspiration to impress and entertain your guests, while YOU secretly guzzle Champagne in the kitchen.

Yippee! So, how do you keep everyone happy?
For once, **the answer really is Champagne.**

Well, **Champagne**, **Cremant** and sparkling Prosecco cocktails, to be precise!

The trick is to bombard your guests with a barrage of fun, sophistication and novelty all packed neatly into one little glass of joy. It's the perfect distraction technique. It also means you can afford to **splash out a little more on an impressive bottle** as it'll go much further. Here's how you do it...

1. Decorate the rim of your glasses
Run a wedge of lemon/lime or flavored liqueur around the rim of the glass, then dip in white, brown or even gold sugar. Tah-dah! It's already looking impressive and you've hardly even begun.

Credit: **cookingwithJanica.com**
2. Use fresh fruit
Champagne and Cremant make a great base as they help to bring out the flavor in the fruit. Experiment by stocking up on some oranges, lemons, tangerines and berries. Combine them for different color and flavor combos.

Credit: **crazyforcrust**
Above: Warming Cremant de Limoux Cocktail. Take 25ml white rum, 50 ml pineapple juice and top of with some **Francoise Gazeau Cremant de Limoux Brut.** Perfection.

3. Add a splash of oomph!
This can be a shot of spirit like brandy, or a flavored liqueur like elderflower.

Credit: **Spoonforkbacon**
Above: Combine **JP Moulin Champagne**, brandy, a sugar cube, and Angostura Bitters. Be flashy and top with an orange peel.

4. Add the Champagne slowly to avoid bubble overspill
Make sure it's well chilled and serve immediately for the best effect. Yum.

Credit: **damndelicious.net**

5. Choose a garnish (be creative!)
If you're pining for more holiday decor, why not add a sprig of rosemary (it'll look like a Christmas tree in a glass!) In the example below, they added blackberry syrup to create the contrast in color. You can recreate the same thing at home by heating berries, sugar and water in pan, leaving the mixture to cool, then pouring into the bottom of the flutes.

Credit: **thecookierookie.com**

6. Or a candy cane!
Easy peasy! Add a dash of white creme de cocoa to **Prosecco** for extra peppermint freshness.

Credit: **freutcake.com**

7. Or sugar crystal sticks…
Just pour a glass of **nice Champagne** and add a sugar crystal stick for a simple and impressive touch. You can pick these up for a couple bucks **here.**

Credit: **WhatCheSaid**
Last recipe, we promise!

Credit: **laurenconrad.com**
Ooh la la. Try adding a cloud of cotton candy. It'll dissolve as you **pour the Champagne over it**, which will a) look awesome and b) convince everyone you should host a Food Network show.

THE ANGEL SHOPPING LIST

Want to try them out for yourself? Below you'll find links to all the wines featured in this post.

Francoise Gazeau Cremant de Limoux Brut Classique 2016

Jean Phillippe Moulin Vintage Champagne 2007

Jean Philippe Moulin Champagne Rosé

Jean Philippe Moulin Champagne Brut

Sacchetto Prosecco Col de L'Utia Brut 2017

Sacchetto Prosecco Superiore Col de L'Utia 2017

…and just in case you're thirsty for more, you can see all the bubblies on the site **(loads for $15 and under, too!)**

The post **How to use Champagne to make stunning cocktails** appeared first on **The Truth About Wine**.