

CLASSIC COCKTAILS



Juliette Rosé Sangria

- 2 BOTTLES JULIETTE ROSÉ
- ½ BOTTLE ELDERFLOWER LIQUEUR
- 1 PEACH, DICED
- 15 GRAPES, SLICED

In a large pitcher pour Elderflower Liqueur and Juliette Rosé. Stir in fruit. Serve in an ice-filled glass.



Señora Julieta

- 1 OZ JULIETTE ROSÉ
- 1 ½ OZ PISCO
- ¼ OZ LIME JUICE
- ¼ OZ SIMPLE SYRUP
- 1 EGG WHITE

Combine ingredients into a cocktail shaker and dry shake. Add ice and shake again. Strain into a coupe. Garnish with a few drops of Peychaud's Bitters and lime wedges if desired.



Juliette's Delight

- 2 OZ JULIETTE ROSÉ
- 2 OZ VODKA
- 2 OZ CLUB SODA
- ¼ OZ SIMPLE SYRUP

Combine cold Juliette rosé, simple syrup, vodka and club soda in a chilled glass. Gently swirl to mix contents.

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UNIQUE

Cocktail Recipes
FOR

Juliette
LA SANGLIÈRE

Rosé Wine



CREATED BY

TURQUOISELIFE
BEVERAGE BRANDS



The Rosé Garden

- 2 ½ OZ JULIETTE ROSÉ
- 4 FRESH RASPBERRIES
- ¾ OZ FRESH LIME JUICE
- ¾ OZ SIMPLE SYRUP
- ½ OZ RED LILLET

In a shaker, muddle the fresh raspberries. Add all remaining ingredients. Shake well and strain into rock glass filled with ice.



Juliette Frescarita

- 2 ½ OZ JULIETTE ROSÉ
- ½ OZ ELDERFLOWER LIQUOR
- 1 OZ ORANGE VODKA
- ¾ OZ SIMPLE SYRUP
- ¾ OZ FRESH LIME JUICE
- 2 STRAWBERRIES

In a shaker, muddle strawberries, then add remaining ingredients. Shake well and strain into a glass of ice.

FROSÉ COCKTAILS



Yes Way Sorbet

- 1 SCOOP RASPBERRY SORBET
- 4 OZ JULIETTE ROSÉ

Add softened sorbet to wine glass. Pour Juliette Rosé over sorbet. Garnish with a sprig of mint if desired.



Juliette Rasperrita

- 1 BOTTLE JULIETTE ROSÉ
- 3 OZ CURAÇAO LIQUEUR
- 4 CUPS FROZEN RASPBERRIES
- 3 OZ FRESH LIME JUICE
- 6 OZ HONEY
- 2 CUPS ICE CUBES

Combine all ingredients, except ice, in a blender. Process and let sit for 5 minutes. Add ice and blend until desired consistency is reached. Garnish with fresh raspberries. Serve immediately.



Juliette Sunset

- 1 BOTTLE JULIETTE ROSÉ
- 2 CUPS FROZEN STRAWBERRIES
- ½ OZ LIME JUICE
- 5 OZ SIMPLE SYRUP
- 2 CUPS ICE CUBES

Combine all ingredients, in a blender and process until very smooth and slushy. Garnish with a splash of grenadine if desired. Serve immediately.



The Romeo

- 3 OZ JULIETTE ROSÉ
- 4 LIME WEDGES
- 2 DASHES RHUBARB BITTERS
- 1 DASH CRANBERRY BITTERS
- 2 TSP SUGAR

In a rock glass, muddle lime and sugar. Fill glass with crushed ice. Add rhubarb bitters and Juliette Rosé. Garnish with cranberry bitters and lime.



Dear Juliette

- 2 OZ JULIETTE ROSÉ
- ½ OZ OUNCE SWEET SHERRY
- 1 HALF-MOON ORANGE SLICE

Muddle orange and place in a cocktail shaker. Add ice, sherry and Juliette Rosé. Shake and strain over ice.