

B R E E Z e t t e

COCKTAIL RECIPES

Breezette Côtes de Provence Rosé's fresh style, exotic fruits & effervescence make Breezette the ultimate rosé for cocktails.

Breezette is at an ideal price point, which delivers high profitability for its cocktails.

Best of all, Breezette cocktails are very easy to make!

BREEZETTE ROSÉ SANGRIA PITCHER OR GLASS

Batch produce in a pitcher.

- 2 bottles Breezette Rosé Wine
- ½ bottle St. Germain Elderflower Liquor
- 1 peach, diced
- 15-20 grapes, sliced in half

In a large container, pour St. Germain and Breezette. Stir in fresh fruit. Serve into an ice-filled glass.

Customized delight in a glass.

- 2½ oz Breezette Rosé Wine
- ½ oz Canton Ginger Liquor
- ½ oz St. Germain Elderflower Liquor
- 2 oz lychee juice

Serve in a hi-ball glass and garnish with sliced orange.



RAZBREEZE

- 2½ oz Breezette Rosé Wine
- 4 fresh raspberries
- ¼ oz fresh lime juice
- ¼ 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. Garnish with 2 raspberries on a pick and a mint spring.



BREEZERINIA

- 3 oz Breezette Rosé Wine
- 4 large pieces of lime
- 2 dashes of rhubarb bitter
- 1 dash of cranberry bitter
- 2 teaspoons white sugar

In a rock glass, muddle the lime and sugar. Fill glass with crushed ice. Add rhubarb bitter and Breezette. Garnish with cranberry bitter and lime picked on a bamboo stick.



BREEZERITO

- 3 oz Breezette Rosé Wine
- ¼ oz fresh lime juice
- 1 dash cranberry bitter
- 2 dashes peach bitter
- 10 mint springs
- 2 teaspoons white sugar

In a rock glass, gently muddle the mint with the sugar. Fill glass with crushed ice. Add all other ingredients, except cranberry bitter and stir with bar spoon. Garnish with a mint spring and cranberry bitter.



BREEZERIA

- 2 fresh strawberries
- ¼ oz fresh lime
- ¼ oz simple syrup
- ½ oz St. Germain Elderflower Liquor
- 1 oz orange vodka
- 2½ oz Breezette

In a shaker, muddle the strawberries and add all the ingredients. Shake well and strain into a wine glass filled with ice. Garnish with a strawberry and fresh mint.



BREEZETTE ROSÉ PISCINE

- 3 oz Breezette Rosé Wine
- 1 oz white sweet vermouth
- 1½ oz Sprite
- 2 slices grapefruit
- 2 oz fresh grapefruit juice
- 1 dash rose water

In a shaker, muddle the grapefruit slice. Add all ingredients, except Sprite. Shake well and strain into a wine glass filled with ice. Add Sprite and garnish with 2 fine slices of grapefruit.