The challenge with champagne cocktails is that champagne fizzes terribly when it comes in contact with something else so one has to pour very slowly and let the bubble fizz abate before continuing. Apparently what causes champagne to bubble is the ‘dirt’ in the bottom of the glass; if you could ever get the glass absolutely clean it would not bubble.

Champagne can be replaced with any sparkling wine – cava, prosecco, crémant are some of words used to describe wines made in a manner similar to champagne and there are many more.

We start below with cocktails that require some skill and time and then move on to those that are simple and easier to make. The web address is the website from which we lifted these recipes with a few modifications.

All ingredients have been resized to match a half bottle of champagne or sparkling wine. A half bottle will make 3 to 4 glasses. Our list of such wines is at [www.halfwine.com/category/56-sparkling-wine.aspx](http://www.halfwine.com/category/56-sparkling-wine.aspx)

**Limoncello and Prosecco Cooler with iced Raspberries**

**Ingredients**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh raspberries</td>
<td>(approximately 4 per cocktail)</td>
</tr>
<tr>
<td>A sprig of mint</td>
<td></td>
</tr>
<tr>
<td>100ml cold Prosecco.</td>
<td></td>
</tr>
<tr>
<td>50ml Limoncello liqueur, cold</td>
<td>(put in the freezer; it doesn't freeze because of the alcohol content)</td>
</tr>
</tbody>
</table>

**Preparation**

Put the raspberries on a plate; separated from each other and place in the freezer at least 15 minutes before serving time along with glasses.

Gently 'smush' a couple of small mint leaves and add to each glass along with 3-4 of the frozen raspberries. Add limoncello, then the sparkling wine.

French 75

**Ingredients**
1 tablespoon lemon juice
30ml vodka / gin / brandy whatever your choice
1 teaspoon superfine sugar
120ml chilled champagne
1 marachino cherry
orange or lemon twist

**Instructions**
Pour the lemon juice, vodka, and sugar into a cocktail shaker with ice cubes. Shake well, strain into a champagne flute and top with champagne and garnish with a maraschino cherry and an orange or lemon twist.


Champagne Punch

**Ingredients**
50ml triple sec / Grand Marnier / Cointreau
50ml brandy
25ml Chambord, or other raspberry liquor
100ml unsweetened pineapple juice
200ml chilled ginger ale
1 chilled 375ml half bottle brut Champagne
1 small punnet raspberries

**Instructions**
In a bowl or pitcher, combine the triple sec, brandy, Chambord and pineapple juice and chill covered for at least 4 hours or overnight. In a punch bowl, combine the triple sec mixture, the ginger ale, Champagne and ice cubes if desired. Garnish punch with raspberries and serve.

Blackberry Champagne Cocktail for 2

Ingredients
2 blackberries, quartered. Other berries, such as boysenberries, raspberries or huckleberries, can be substituted.
50ml triple sec or Cointreau
1 sugar cube
Angostura bitters as needed
100ml Champagne, Prosecco or other dry sparkling white wine, chilled

Instructions
In a small nonreactive bowl, combine the blackberries and triple sec and let stand for about 15 minutes to let the fruit macerate.
Place a sugar cube in the Champagne flute and add a couple of drops of bitters.
Pour the marinated blackberries and liqueur into each flute. Top with Champagne and serve immediately.
(halfwine.com – if you don’t like bitters put no more than 2 drops per sugar cube; the cocktail is lighter coloured but nicer tasting. Miniature liqueurs do two cocktails. Whole berries are fun as they somersault around in the prosecco bubbles.)

Mint & Lemon Sorbet Champagne Cocktail

Ingredients
2 teaspoons fresh mint leaves, muddled or finely chopped
2 large scoops lemon sorbet
50ml vodka
100ml champagne or sparkling wine

Instructions
In a tall glass, place a pinch of mint. Add one scoop lemon sorbet, another pinch mint and the other scoop sorbet.
Pour in vodka, then top with champagne and the rest of the mint. Garnish with a mint sprig.

www.williams-sonoma.com/recipe/blackberry-champagne-cocktail.html

http://ediva.info/easy-recipes/champagne-cocktail-with-mint-lemon-sorbet
**Hibiscus and Ginger Champagne Cocktail**

**Ingredients**
- 1 hibiscus flower sitting in rose water syrup see [www.lakeland.co.uk/40294/Wild-Hibiscus-Flowers-in-Syrup](http://www.lakeland.co.uk/40294/Wild-Hibiscus-Flowers-in-Syrup)
- 25ml Domaine de Canton (or any ginger liqueur of your choice)
- 100ml champagne or sparkling wine

**Instructions**

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**Cucumber, mint and elderflower Champagne cocktail**

**Ingredients**
- 1 large cucumber, coarsely grated
- Juice of ¼ lemon
- 25g fresh mint leaves picked, half gently bruised in a pestle and mortar
- 50ml elderflower cordial
- 1 half bottle Champagne

**Instructions**
With your hands, squeeze the grated cucumber over a fine sieve into a bowl or jug. Add the lemon juice and the bruised mint leaves and leave to infuse for 1 hour. Add the elderflower cordial and chill. Wrap the remaining mint leaves in damp kitchen paper and chill.
Place 4 Champagne flutes in the freezer 20 minutes before serving. Meanwhile, shred the reserved mint leaves. To serve, divide the cordial mixture among the glasses, then top up with chilled Champagne and garnish with the shredded mint. [http://www.deliciousmagazine.co.uk/recipes/cucumber-mint-and-elderflower-champagne-cocktails](http://www.deliciousmagazine.co.uk/recipes/cucumber-mint-and-elderflower-champagne-cocktails)
Bellini

The Bellini was created in the 1930's or 40's at Harry's Bar in Venice, Italy by bartender Giuseppe Cipriani and was named after a favourite painter, Giovanni Bellini. Originally, the Bellini was intended to use sparkling Italian wine and is still made that way in Italy, elsewhere it is often made with Champagne.

**Ingredients**
- 60ml fresh peach juice or peach puree such as funkin white peach bellini mixer
- 120ml Prosecco. A half bottle will make 3 glasses.

**Instructions**
- Pour the peach juice or peach puree into a Champagne flute
- Slowly add the prosecco

(halfwine.com – Fresh peaches are much better.)

http://cocktails.about.com/od/cocktailrecipes/a/chmpgn_cktl.htm

Kir Royale

If you like berry flavoured cocktails this classic is a great choice. The Kir became popular in French cafes in the middle of the 19th century and was further popularized by Felix Kir after World War II. The then mayor of Dijon in Burgundy, France, served the drink often to promote his region’s fine products (wine and creme de cassis). The name Kir has been associated with the drink ever since.

**Ingredients**
- 10ml creme de cassis
- Chilled champagne. A half bottle will make 2 to 3 glasses.

**Instructions**
- Pour the creme de cassis into a champagne flute
- Slowly add the champagne

(halfwine.com – we found that less creme de cassis is better so don’t be tempted to put in too much.)

http://cocktails.about.com/od/cocktailrecipes/a/chmpgn_cktl.htm