



BLUET in Cocktails

Bluet Maine Wild Blueberry Sparkling Wine is an excellent ingredient for cocktail mixing as it boasts bright natural acidity, moderate alcohol, natural-born effervescence from a secondary fermentation and opulent dark red-blue color.

Bluet is made from only one ingredient: 100% wild blueberries of which more than two pounds of fruit are pressed to create each bottle. While Bluet is extraordinarily pure, the blueberry aroma is nuanced with woody, citrus, floral and yeast-derived complexity from fermentation and aging.

We tend to think of blueberry as a strong aroma, but in the field, wild blueberries are delicately flavored with pine and citrus top notes. It is only when blueberries are cooked in pies or canned as jam that the bold robust flavor is brought out. This flavor conversion comes from heating and while flavor development occurs through fermentation, the temperature is low and the result is refined.

As you consider mixing options for Bluet, remember that the color goes further than the aroma. For this reason, Bluet has more success in drinks where it is used in ratios higher than 1:1 and when the other components are not aromatically dominant.

The list of successful Bluet cocktails is growing and we are eager to add to our library of recipes. Please share your creations (and name them!) on instagram (@bluetbubbles and #bluet) and we'll compile the best.

Bluet should be well-chilled before serving, either by the glass or as a cocktail ingredient.

RECIPES

Blue Sunshine Spritz - balanced and beautiful
4 oz Bluet
1 oz Dry Curaçao (or Grand Marnier or Triple Sec)
Stir once over crushed ice in tumbler and garnish with fresh mint

Bluet Aperol Spritz - jump on the Aperol train!
4 oz Bluet
2 oz Aperol
1 oz Soda water
Build cold over ice in a rocks or wine glass with orange slice garnish

Bluet French 75 - a blue take on the classic
2 oz Bluet
1 oz gin (botanically delicate preferred)
½ oz lemon juice
½ oz simple syrup
Serve cold in a flute

Blue Smoke - complex, compelling, unexpected
3 oz Bluet
1 oz Cachaça
½ oz simple syrup
A squeeze of lemon
Serve cold in chilled martini glass

Downeastah - from Fore Street, summer of 2017
4 oz Bluet
2 oz Cocchi Americano
1 oz grapefruit juice
Build in goblet over ice
Garnish with grapefruit twist