

Step Aside Mulled Cider, Champagne Mulled Wine is Here to Bring the Fancy

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By **KELLI ACCIARDO** @kelliacciaro



(Royal Champagne Hotel & Spa)

As we wine down 2020, there are plenty of places we'd rather be than home for the holidays (still). If quarantine has put a pause on your travel plans this year, there's always next year—or so they say. Until then, we can visit our favorite places virtually, wanderlust over new destinations and set travel goals. One of which being: [Drinking Champagne](#) in Champagne, thank you very much [Emily in Paris](#).



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Champagne, France

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A trip to the Champagne vineyards in France seems like the perfect way to kick off 2021, but if that's not in the cards, you can pretend you're there by sipping this **Champagne Mulled Wine** recipe courtesy of [Royal Champagne Hotel & Spa](#). I mean, how magical does this this place look?!



In addition to this très chic [Champagne cocktail](#), their award-winning pastry chef Cedric Servela will be serving the storied property's 700-year *Galette des Rois* (King Cake) recipe at the Michelin-starred [Le Royal](#) restaurant.



royalchampagne
Royal Champagne Hotel & Spa

Voir le profil



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A special treat for Royals only! Here is our 2021 Galette des Rois. The traditional king cake is made of almond cream with "fine de Champagne", crunchy crumble and almond & milk chocolate praline. January 6, we're ready!

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The traditional cake is made of almond cream with "fine de Champagne," crunchy crumble, plus an almond and milk chocolate praline. Eating this delicacy is an honored French pastime that is said to bring [good luck](#) on January 6th and is eaten all throughout the month of January. So, on that note, [indulge in a King Cake](#) with a Champagne libation to enter 2021 feeling like royalty.

Champagne Mulled Wine

By ROYAL CHAMPAGNE HOTEL & SPA

Rate it:  5.0 from 1 Votes

SERVES: 4 ACTIVE TIME: 20 min. TOTAL TIME: 20 min.

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INGREDIENTS

- 1 bottle Champagne (we love the biodynamic Leclerc Briant)
- 80g brown sugar
- 3 cinnamon sticks
- 2 star anises
- 8 cloves
- 5 cardamom seeds
- 1 vanilla bean
- 2 oranges
- 2 lemons

Citrus Chips:

- 1 orange
- 1 lemon
- 50cl water
- 250g sugar

DIRECTIONS

1. Add the wine, the sugar, the cinnamon sticks, the star anises, the cloves, the cardamom seeds, and the honey in a pot.
2. Cut the vanilla pod and scratch out the seeds, add it to the mixture.
3. Peel and cut the oranges and the lemons, add the peelings and the fruit slices to the mixture.
4. Bring to boil, stirring frequently.
5. Then cover the pot and let infuse for 30 minutes.
6. Prepare the citrus chips by cutting thin slices of orange and lemon.
7. Make a small cut along the half of each slice.
8. Pour the sugar and the water in another pot and bring it to boil.
9. Add the slices and let simmer for 10 minutes.
10. Place them on a baking tray and bake in the oven at 100° for 40 minutes.
11. Warm up the mixture then filter it in a strainer.
12. You can serve it and decorate the cup with citrus chips.