

A photograph of two men walking along a dirt path in a lush green field. The man on the left is older, with glasses, wearing a blue button-down shirt and jeans. The man on the right is younger, wearing a teal long-sleeved shirt and black pants, and is carrying a wicker basket. They appear to be foraging for wild plants.

*Champagne Devaux - a secret gem of the Côte des Bar Champagne region - has collaborated with one of the UK's top wild food foraging experts, Totally Wild, to create exclusive "Countryside Cocktails" made with its iconic "Oeil de Perdrix" Champagne.*

*Known for its excellence in blending, Devaux is celebrating the art of foraging with six delicious cocktail recipes, created by Winemaker, **Michel Parisot** and Head Forager / Founder of Totally Wild, **James Wood**, using wildy foraged plants and hedgerow fruits.*

## ELDERFLOWER CHAMPAGNE COCKTAIL

MUDDLE 5 BILBERRIES  
WITH 3 ELDER BERRIES

ADD 20ML OF ELDERFLOWER  
CORDIAL OR CHAMPAGNE CORDIAL

TOP WITH CHAMPAGNE

SERVE IN A CHAMPAGNE FLUTE

GARNISH WITH 3 FROZEN BILBERRIES  
AND 2 FROZEN ELDERBERRIES