

- DEPUIS 1995 -
Les Janelles



WITH THIS CREATION LES JANELLES, I WANTED TO REINTERPRET THE SPRITZ THROUGH OUR OENOLOGICAL EXPERTISE. THE IDEA WAS TO OFFER A LIGHTER AND MORE NATURAL ALTERNATIVE, WHILE PRESERVING BALANCE AND AROMATIC ELEGANCE. THE COMBINATION OF LEMON AND BASIL BRINGS A LIVELY AND REFINED FRESHNESS. A MODERN SPRITZ, WITHOUT BITTERNESS, TO BE SIMPLY ENJOYED, FOR LIGHT-HEARTED MOMENTS OF SHARING.

Catherine Delaunay

SPRITZ, CITRON & BASILIC

LES INNOVATIONS -



TERROIR

Guided by a love of beautiful encounters, Catherine Delaunay signs with Les Janelles a contemporary interpretation of the spritz, where taste, simplicity, and naturalness are the key words.

More than a ready-to-drink, this creation opens up the world of wine to new moments of sharing: more spontaneous, lighter, more accessible. Inspired by mixology codes, the choice of aromas reveals a precise search for freshness and acidity, for a lively and harmonious profile.

Its recipe is based on simple and carefully selected ingredients: French wine, grape juice, and natural flavors.

- No colorants
- No preservatives
- No added sugars
- Low in calories and alcohol (5.5% vol)
- Gluten-free
- Vegan

This creation is at the intersection of Catherine Delaunay's oenological expertise and new consumption opportunities.



- A CONTEMPORARY INTERPRETATION OF THE SPRITZ
- A SIMPLE AND NATURAL RECIPE
- A STRONG VISUAL IDENTITY.



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TASTING

True to its assembly expertise and the elegance of its offerings, this spritz expresses all of Catherine Delaunay's expertise in another dimension: a precise blend of wine, fruit juice, and natural aromas, conceived as a true oenological composition, where balance, freshness, and harmony guide each choice.

Recommended serving: serve well chilled, in a coppa glass filled with ice. Garnish with two basil leaves and a slice of dried lemon for presentation.



FOOD PAIRINGS

This spritz is the perfect companion for sunny aperitifs. Refreshing and flavorful, it combines the lively and tangy freshness of citrus with the vegetal and aromatic freshness of basil.

It will easily accompany a variety of appetizer platters and savory bites (antipasti, tapas, grilled vegetables, fresh cheeses, or seafood products).

For those with a sweet tooth, it will pair well with fresh fruit salads or a light lemon dessert.

