



ALL-SASS CALIFORNIA GRAPE NECTAR

Domaine Santé

GOLD – Los Angeles International Spirits Competition

Domaine Sante brings you the ultimate sugar alternative made simply from sustainably sourced wine grapes, grown in California's backyard. Grape Nectar offers not only incredible flavor, but also the health benefits of the super fruit – loaded with antioxidants and are the lowest glycemic and lowest sugar content natural option on the market.

Female founded, Grape Nectar was created by an expert nutritionist with influence from a certified sommelier and seasoned barman and affinity for French wine culture. All three blends of California Grape Nectar exhibit surprisingly unique nuances of the grapes they are made from and will enhance flavor and effortlessly transform any standard cocktail recipe from ordinary to extraordinary. Domaine Sante uses grapes from vines that are over 60 years old, grown free of pesticides.

The All-Sass blend of Grape Nectar is the “sassiest” blend of grape nectar, made from Gewurztraminer and Riesling grapes. The aromatics compliment gin in cocktails including the spritz and French 75, with beautiful orange blossom and a punch of baking spice. Wine not replace your simple syrup, agave and honey with a more delicious and more sustainable, health-promoting sugar option.

All Domaine Santé grape nectars:

- All natural – no refined sugar or artificial flavors/colors added
- Low carb and low glycemic
- 50% less sugar than honey and agave
- Vegan certified and paleo friendly



Better Flavor, Better For You

PRODUCT OVERVIEW

TASTING NOTES

- Extremely fragrant, white floral blossom notes
- Hints of spice and orange citrus
- Light and energizing with a stone fruit finish

SERVING RECOMMENDATIONS

- Replacement for agave and honey
- Works well as a substitute for any sugar modifier
- Perfect for gin, pisco, and rum cocktails or a spritz
- Add to morning tea or coffee too
- Lends an abundance of flavor for a mocktail

MINT NO-JITO

- 1 oz All-Sass Grape Nectar
- ½ oz fresh lime juice
- Fresh mint
- 4-5 oz soda water

Muddle Nectar, lime, and mint in shaker. Add ice and shake thoroughly. Double strain into a collins glass with ice. Top with soda water and garnish with a mint sprig.

PRODUCTION PROCESS

Pressed Gewurztraminer and Riesling Grapes* + Filtered and Strained + proprietary low heat process to concentrate the juice + blended and bottled in sunny San Diego = All-Sass Grape Nectar

*Traditional grapes of the Alsace region, but locally sourced in Napa
To extend shelf life, refrigeration is recommended upon opening

0%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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SKU

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