



BORED-O BLANC 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 an 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 Bored-O Blanc blend of Grape Nectar is the "original" blend of grape nectar, made from Sauvignon Blanc and Semillon grapes. It is your go-to option for sweetening margaritas and old fashions with balanced acidity and the most neutral flavor profile in the line of grape nectars. 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

- Aromas of apple, fig and candied citrus
- Tangy on the palate with bright acidity
- A smooth, round mouthfeel

SERVING RECOMMENDATIONS

- Replacement for agave and maple syrup
- Works well as a substitute for any sugar modifier
- Perfect for margaritas or sugar in an Old Fashion
- Add to savory glazes and sauces too
- Lends an abundance of flavor to mocktails

ROSEMARY SPRITZ

- 1 oz Bored-O Blanc Grape Nectar
- 1 oz fresh grapefruit juice
- Fresh rosemary
- 4-5 oz soda water

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

PRODUCTION PROCESS

Pressed Sauvignon Blanc and Semillon grapes* + Filtered and Strained + proprietary low heat process to concentrate the juice + blended and bottled in sunny San Diego = Bored-O Blanc Grape Nectar

**Traditional grapes of the Bordeaux region, but locally sourced from Lodi
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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