

MAISON

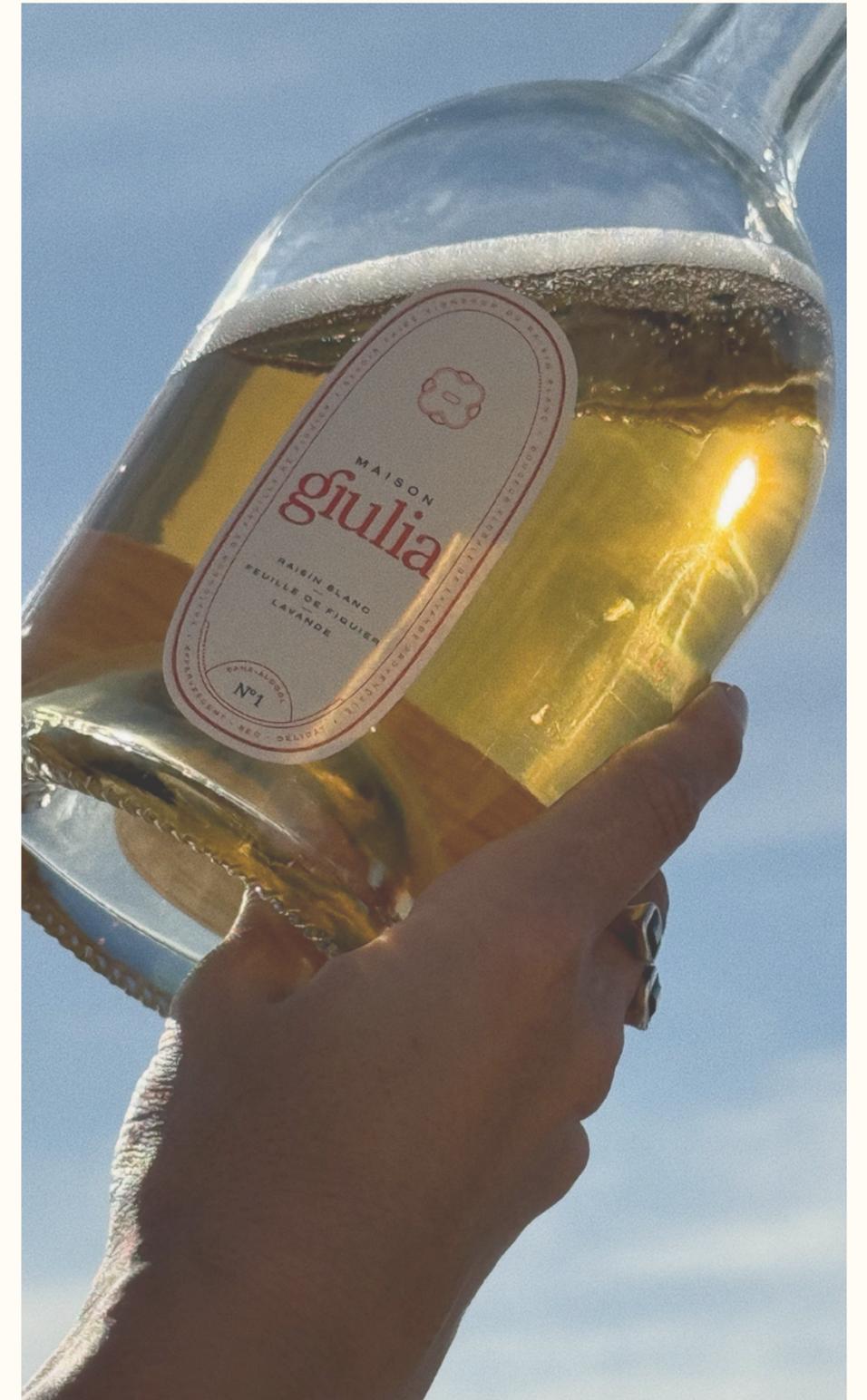
giulia

HOUSE OF MEDITERRANEAN
SPARKLING

We create premium alcohol-free sparkling beverages inspired by the Mediterranean terroir.

We elevate moments from sunrise to sunset in hospitality, gastronomy, and selective retail.

100% natural, organic, and made in France.



OUR MEDITERRANEAN SPARKLINGS 0,0%



GIULIA MIMOSA
Sicilian Orange
19.9€ RRP

2026 RELEASE



GIULIA No.1
Finesse de Méditerranée
Corsican fig leaf - Lavender - White grape
29€ RRP



GIULIA MIMOSA
Wild Raspberry
19.9€ RRP

2026 RELEASE

RRP for EU market



FINESSE DE MÉDITERRANÉE

mediterranean sparkling, dry and delicate

INGREDIENTS

white grapes
corsican fig leaves
provence lavender



PROPERTIES

0 added sugar
0.0% alcohol
100% organic
100% natural

TASTING NOTES

A captivating bouquet with hints of fig tree and lavender, elegantly intertwined with the vibrancy of white grapes. Dry, botanical, fresh.

SERVING GIULIA

Enjoy chilled in a flute or as a cocktail—
but most importantly, in great company.



— PRODUCT OF FRANCE —



GIULIA MIMOSA - SICILIAN ORANGE

0.0% Alc. Mediterranean Mimosa

INGREDIENTS

white grapes
corsican fig leaves
provence lavender

Sicilian Orange and Blood Orange

PROPERTIES

0 added sugar
0.0% alcohol
100% organic
100% natural



TASTING NOTES - NOSE

Fresh and vibrant aromas of Sicilian orange, blending juicy citrus and blood orange zest, with delicate herbal notes of fig leaf and Provence lavender.

TASTING NOTES - PALATE

Bright citrus freshness balanced by the roundness of white grapes. Fig leaf brings depth and structure, while a touch of lavender adds a fresh Provençal lift. Subtle bitter orange notes extend the finish and crisp.

— PRODUIT DE MÉDITERRANÉE —



GIULIA MIMOSA - WILD RASPBERRY
0.0% Alc. Mediterranean Mimosa

INGREDIENTS

white grapes
corsican fig leaves
provence lavender

Wild Raspberry

PROPERTIES

0 added sugar
0.0% alcohol
100% organic
100% natural



TASTING NOTES - NOSE

Expressive aromas of fresh French raspberry, lifted by soft vegetal notes of fig leaf and a subtle floral touch of lavender.

TASTING NOTES - PALATE

Lively and precise, with bright red fruit freshness balanced by the finesse of white grapes. Fig leaf adds depth, while lavender brings a light, aromatic freshness reminiscent of Provence.

PRODUIT DE MÉDITERRANÉE

Le Gigi | World's Best Spritz *

Giulia + Italicus = Gigi Spritz. Our Summer Partnership with Italicus, brand of Pernod Ricard.

Add a splash of Italicus and some ice on top of Giulia No.1 for the most elegant, refined and mediterranean spritz of your life.

Our grandmas and some 3*** Michelin starred chefs call it the best spritz in the world.

MAISON giulia x ITALICUS

LE GIGI

Spritzissimmo

SINCE 2025



MAISON giulia x ITALICUS

• LE SPRITZ DE L'ÉTÉ •

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

LE GIGI

Spritzissimmo

• RECETTE •

- 1 DOSE - ITALICUS
- 2 DOSES - MAISON GIULIA
- 1 SPLASH - EAU PÉTILLANTE
- GARNITURE - ROMARIN

• PROPRIÉTÉS •

- 2x MOINS ALCOOLISÉ
- 3x MOINS SUCRÉ
- 4x MOINS CALORIQUE

*comparaison avec un spritz traditionnel

MAISON giulia x ITALICUS



MAISON giulia x ITALICUS

LE GIGI

Spritzissimmo

SINCE 2025

GIULIA MET ITALICUS.



ZESTY. ITALIAN. JUST HER TYPE.



Pernod Ricard

Our Clients

DELIVERING ACROSS EUROPE



LUXURY HOTELS & SPAS



MICHELING STARRED RESTAURANTS



EVENTS & CATERING



50+
POS across France



Why our clients chose Giulia?

Versatility

Whether served as a welcome drink, used in mocktail creations, as a champagne alternative, or paired with food, **Giulia is the versatile ally of hospitality professionals.** This versatility allows our clients to **craft new moments of conviviality while catering to all audiences.**

Quality

100% natural, 100% made in France in collaboration with small producers, free from flavorings, added sugars, and alcohol - **Giulia is an ode to Mediterranean terroir and a celebration of its art of living.**

Profitability

Whether it's **saving time** (welcome drink, post-beach, spa exit) or **elevating an existing offer** (mocktails, soft drink replacement), **Giulia is a true ally in our clients' profitability.** A **versatile, premium-enhancing solution with zero waste - and loved by customers.**

On its own or in a cocktail, Giulia elevates every moment **from sunrise to sunset.**



Indulge in a wellness escape at the spa with a **sparkling flute of Giulia.**



Start your day with a splash of sunshine the **Giulia Mimosa.**



After the beach, before the night, a **Giulia Bellini.**



Sunset's calling, answer with a **Gigi Spritz.**



Enjoy a **Giulia 75** to end this beautiful day.



Hotels & Spa

Welcome Drink / In-Room Bottle

Offer a unique and sophisticated welcome drink to instantly immerse your guests in a warm, convivial atmosphere. Provide an in-room bottle for guests who prefer or need to avoid alcohol.

Post-Beach / Apres-Ski

Welcome your guests back with a delicate and refreshing treat after their beach day or ski outing.

Spa Welcome / Post-Treatment

Harness the soothing benefits of fig leaf and lavender to begin or end your spa experience with serenity and well-being.

Mixology / Bar

Serve signature cocktails and mocktails made with Maison Giulia (Spritz, Mimosa, and many more...).



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GIULIA STORIES

Maison Giulia saved us time in service, eliminated waste on non-alcoholic options, and allowed us to create a premium, consistent, and creative experience - from the bar to the room.

Claudio - Head Barman - La Chèvre d'Or - Èze - France

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Festive & Fines Dining Restaurants

Amuse-Bouche / Champagne Alternative

Begin your gastronomic experience with a delicate, light introduction featuring Mediterranean flavors.

Dish Pairing

Whether it's the freshness of fig leaf or the floral softness of lavender, offer a crisp, light glass to complement your culinary creations.

Elevating Dessert

With its light profile and low sugar content (2g / 100ml), Maison Giulia is the perfect companion for refined desserts. We're proudly served in several high-end patisseries across France.

Mixology

Serve signature cocktails and mocktails with Giulia (Spritz, Mimosa, and many more...).

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GIULIA STORIES

Our food and wine pairings now include alcohol-free moments that elevate the chef's creations while lightening the meal, without compromising on quality.

Erwan - Chef Sommelier - Le Petit Nice - Marseille - France

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Events & Catering

Corporate Celebrations

Whether it's a team lunch, year-end party, or seminar, companies and their teams are increasingly cutting back on alcohol. Offering a sophisticated and delicate alternative is the perfect way to celebrate without compromise in a professional setting.

Private Celebrations / Weddings

Complement your champagne offering with a refined, light, and convivial beverage. At events, not drinking alcohol often means feeling left out - Maison Giulia ensures every guest can fully join the celebration, with a delicate option served in a flute or as a cocktail.

Gifting / Assortments

The perfect client gift - on its own or as part of a curated box. Whether celebrating a new contract, partnership, or project delivery, Maison Giulia marks the moment with finesse and sophistication.

Mixology

Serve signature cocktails and mocktails with Giulia (Spritz, Mimosa, and many more...).

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GIULIA STORIES

We now offer Maison Giulia as a complement to our Champagne selection during ceremonies and celebrations. Since then, we've seen a rise in non-alcoholic consumption at these events — and an increase in revenue thanks to this premium-enhancing option.

Vincent - Head of procurement - SBM - Monaco

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Selective Retail

Gifting & Special Occasions

Whether it's to celebrate a birthday, mark a joyful milestone, or simply delight someone, Giulia is the bottle that always hits the right note.

Non-Alcoholic Aperitif

As the art of the apéro evolves, Giulia stands out as the chic and flavourful alternative to traditional alcoholic options. Perfect for those who want to toast without compromising on taste, it charms with its botanical freshness, fine bubbles, and Mediterranean character — a natural choice to elevate any alcohol-free apéritif offering with elegance and modern flair.

Gift Boxes & Gourmet Hampers

Giulia enhances any gourmet selection with its presence: an iconic bottle, sun-kissed flavours, and the promise of a unique moment. Whether it's part of a holiday gift box, a basket of regional delights, or a bespoke gifting offer, it fits seamlessly into even the most refined selections.

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GIULIA STORIES

Offering sophisticated non-alcoholic options is now a clear necessity. Our clients come from all over the world, and this is our way of showcasing French expertise beyond traditional wines, champagnes, and spirits.

Nina - Procurement - Galeries Lafayette - Paris

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LA GRANDE
EPICERIE PARIS

Lafayette
GOURMET

MILLESIMA
BORDEAUX

LA MAISON
DU WHISKY

Our Family House

Founded by Yulia Li and Gwen Salley, a Franco-Asian couple with mixed roots (France, Russia, Korea, Canada), Maison Giulia is much more than an alternative to wine: **it's a love letter to the Mediterranean art of living.**

After years of living fast-paced lives across the globe, the duo settled on the sunny shores of the Mediterranean. There, they rediscovered what truly matters: **the taste of suspended time, the beauty of sharing, and the richness of a vibrant terroir.**

There, they created a new category - a Giulia - blending the elegance of local botanicals (fig leaf, Provence lavender, verjuice) with the expertise of winemakers.

Surrounded by exceptional partners like Stéphane Baschiera (formerly of Moët Hennessy) and the Robertet group in Grasse, they push the boundaries of innovation to create a non-alcoholic cuvée that rivals the finest wines.

Maison Giulia is an ode to refined simplicity, genuine conviviality, and those moments we celebrate together - from sunrise to sunset.



Our Savoir-Faire



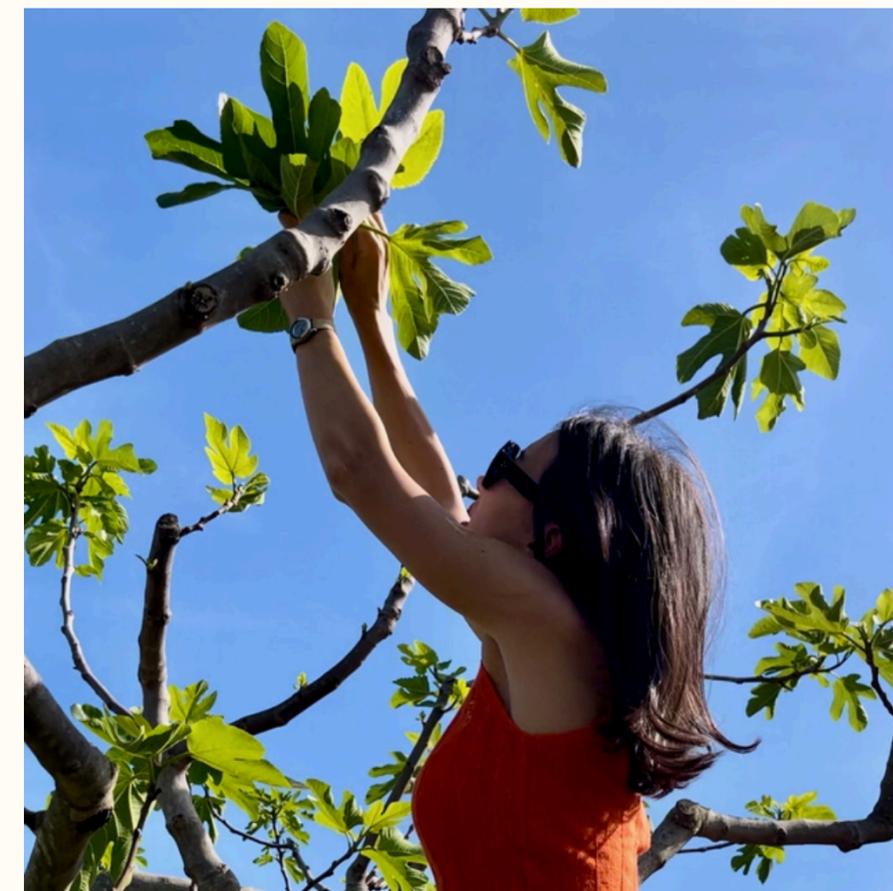
With no added sugar and no artificial flavors, Maison Giulia has developed a unique expertise in blending and transforming the finest ingredients from the Mediterranean terroir.

We use no artificial flavors and craft our blends according to the harvests and aromatic profiles of each vintage.

Our white grapes have been carefully selected from southwest to southeast France and **are harvested twice** - from May to July for their acidity and freshness, and again during the autumn harvest for their roundness and richness. **We currently use three grape varieties: Ugni Blanc, Malbec, and Sémillon.**

Our fig leaves grow bathed in sunshine, sea spray, and the unique island character of Corsica.

Our lavender comes **from small Provençal farms, harvested in early July**. It is delicately dried and then dynamically infused using **a unique French technique** to extract the finest aromas and organoleptic qualities.





Merci

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INGRÉDIENTS



raisin blanc
feuille de figuier corse
lavande provençale



HOUSE OF MEDITERRANRAN SPARKLING

WORLD PREMIERE

Revealed at WineParis Feb 9-11

