

JARDINS

Premium
non alcoholic
aperitifs



JARDINS

Premium non alcoholic drinks

We decided to create Jardins to offer intense & elegant non-alcoholic aperitifs able to compete with the best spirits.

We have selected the finest French organic ingredients and worked with passionate craftsmen to create intense and fresh aperitifs with a long finish. Each aperitif is inspired from a specific garden and invites you to enjoy a unique tasting experience...

We take pride in offering natural, feel-good drinks, that's why ours are organic and low in sugar.

Our two collections:



Our non
alcoholic spirits

Our gourmet
bubbles





Non alcoholic aperitifs collection

Our range of premium non alcoholic aperitifs : 0% alcohol, organic and low sugar.

To make the best non alcoholic cocktails, to mix with tonic or sparkling water for our classic 'Jardins Spritz'.

Blended in the heart of Touraine (France), with organic and high quality ingredients.

We have four aperitifs :

- Jardins Suspendus - Bitter orange and Rosemary
- Jardins Fleuris - Elderflower and Bergamot citrus
- Jardins d'Eden – Figs & Red Berries Jardins
- Solaires – Ginger & Apricot

Benefits

Awarded at the Prix Épicures of Fine Foods in 2022 and 2023, our drinks draw on the aesthetic and sensory codes of the finest aperitifs.

Organic, French, and low in sugar.

JARDINS SUSPENDUS

Bitter Orange & Rosemary

Available in 20 cl and 70 cl.



Aromatic

- Citrusy opening: notes of grapefruit and bitter orange
- Herbal aromatic complexity: hints of rosemary and basil
- Long, clean finish: bitter orange and timut pepper bring a sharp, lingering bitterness

Usage

1 part Jardins Suspendus + 2 parts tonic or sparkling water for our classic “Jardins Spritz.”

One 70cl bottle makes around 20 cocktails. Discover all our other cocktail recipes [here](#).



“The spritz by Jardins”

JARDINS FLEURIS

Elderflower & Bergamot citrus

Available in 20 cl and 70 cl.



Aromatic

- Floral opening: notes of elderflower and rose
- Citrus-driven aromatic complexity: hints of bergamot and lime
- Long, vibrant finish: thanks to the ginger

Usage

1 part Jardins Fleuris + 1 part tonic for a floral, tangy cocktail

One 70cl bottle makes around 20 cocktails.
Discover all our other cocktail recipes [here](#).



“Elderflower magnified”

JARDINS D'EDEN

Figs & Red Berries

Available in 20 cl and 70 cl.

NEW



Aromatic

- Fig-forward opening: notes of fig and fig leaf
- Red fruit aromatic complexity: hints of blackberry and cherry
- Long, smooth finish: rounded out by tonka bean

Usage

1 part Jardins d'Eden + 2 parts sparkling water

One 70cl bottle makes around 20 cocktails.
Discover all our other cocktail recipes [here](#).



“Indulgence in a bottle”

JARDINS SOLAIRES

Ginger & Apricot

Available in 20 cl and 70 cl.

NEW



Aromatic

- Fresh opening: notes of fresh ginger and grapefruit
- Aromatic complexity: hints of apricot and mango
- Spicy finish: ginger and pepper notes

Usage

1 part Jardins Solaires + 2 parts sparkling water
A 70cl bottle makes about 15 cocktails.

Find all our other cocktail recipes [here](#).



“Ginger concentrate, reinvented
by Jardins”



Bulles collection

Sparkling & gourmet drinks

Our collection of sparkling & gourmet ready-to-drink inspired from the gardens : organic, made in France and low in sugar.

To drink as it is or to use as a premium mixer to elevate your favorite cocktails.

Healthy and elegant alternatives to usual soft drinks, to create unique and surprising pairing.

We created three blends :

- Bergamot & Rosemary
- White grapes & Walnut
- Rose & Ginger

How it's made :

At the heart of the Cognac region, we craft our sparkling drinks by blending macerates, infusions, and extracts of organic plants and flowers.

BULLES DE JARDINS

Bergamot & Rosemary

Available in 25 cl and 75 cl.



Aromatic & Pairing

- A zesty citrus opening: notes of bergamot and lemon.
- Aromatic complexity: hints of rosemary and aromatic herbs.

Usage

- To be enjoyed by the glass
- Perfect to accompany salads, white meats, or Mediterranean flavors.
- The perfect pairing? Lemon confit chicken tagine, Caesar salad, citrus desserts.



“A mediterranean feeling”

BULLES DE JARDINS

Whitegrapes & Walnut

Available in 25 cl and 75 cl.



Aromatic & Pairing

- Amber opening: notes of white grape and vine.
- Aromatic complexity: hints of fresh walnut and fig.

Usage

- Serve by the glass
- Perfect to accompany cheeses or comforting dishes.
- The perfect pairing? Cheese platter (Comté, Bleu d'Auvergne), charcuterie, mushroom risotto, roasted squash, apple tart.



“Inspired by the wine culture ”

BULLES DE JARDINS

Rose & Ginger

Available in 25 cl and 75 cl.



Aromatic & Pairing

- Floral opening: notes of rose and lychee.
- Aromatic complexity: hints of hibiscus and bold ginger.
- Spicy, peppery finish: for a long-lasting finish.

Usage

- Serve by the glass
- Perfect to pair with white fish and desserts.
- The perfect pairing? Dorade carpaccio, sea bass fillets, Asian flavors, chocolate fondant, lemon tart.



“Both subtle & spicy”