

GRAND CUVÉE BOTANIQUE

BLANC ET NOIR SPARKLING ÉDITION 2026



MAISON
HAUTE
JOIE



DESCRIPTION

Grand Cuvée Botanique is Maison Haute Joie's signature collection, embodying the essence of the Maison in its purest expression. It defines a new category of luxury alcohol-free beverages, where exceptional craftsmanship, remarkable sensory depth and contemporary enjoyment come together in a truly distinctive experience.

Grand Cuvée Botanique Blanc et Noir Sparkling brings together carefully selected tea and floral infusions with verjus, quince, yuzu and meticulously crafted botanical extracts to create a finely sparkling cuvée of remarkable complexity and finesse. Created for refined aperitifs, fine dining and memorable occasions, it represents a new way of celebrating—conscious, sophisticated and uncompromisingly elegant.

TASTING NOTES

In the glass, Blanc et Noir reveals a brilliant, deep golden hue. Its fine, persistent mousse rises gracefully, forming a delicate and long-lasting foam.

The nose is floral, fresh and beautifully layered. Notes of mandarin and quince intertwine with delicate citrus nuances, elegant hints of linden blossom and elderflower, and refined tea aromas that add remarkable depth. Subtle umami notes enhance the wine's complexity, while delicate hints of Muscat and white stone fruit unfold in the background.

On the palate, Blanc et Noir is refined, precise and beautifully balanced. A subtle sweetness in the style of an Extra Brut is seamlessly integrated into a vibrant yet harmonious acidity. Fine minerality lends elegance and freshness, resulting in a beautifully balanced palate. The finish is long, smooth and refined, with delicate tannins that add structure and finesse.

ALL THE SPIRIT. NONE OF THE ALCOHOL.

INGREDIENTS

Verjus, quince juice and Japanese yuzu juice create the vibrant fruit foundation, lending the cuvée its precise and elegant freshness. Infusions of Darjeeling and white tea provide structure and depth, while linden blossom, elderflower and lavender unfold delicate floral nuances and aromatic complexity. Carefully selected botanical extracts of passionflower, lemon balm and green tea enrich the composition. A subtle hint of licorice root brings harmonious balance, while tannins and carefully balanced acids contribute length, finesse and a beautifully layered character.



EXPERIENCE

Many enjoyers describe the experience as gently uplifting and refreshing, bringing a sense of clarity, inner balance and effortless ease. Conversations flow more naturally, social moments feel more engaging and the atmosphere becomes more vibrant. With every glass, balanced enjoyment unfolds alongside the refined energy of the moment—a state between focus and flow, accompanied by an almost weightless sensation and a subtle elevation of the senses. Never overpowering, always nuanced and beautifully composed. Created for new rituals of celebration and meaningful occasions, the compositions of Maison Haute Joie offer a conscious and refined experience that lingers gracefully, leaving a lasting impression of freshness, presence and balance.

SERVING RECOMMENDATION

Serve well chilled at 6–8 °C (43–46 °F).
Best enjoyed in a Champagne flute or fine white wine glass, allowing its delicate mousse and complexity to unfold. Delicious on its own as a refined aperitif or as an exceptional base for alcohol-free cocktails. Equally suited to elevating premium long drinks with gin or vodka.

FOOD PAIRING

Ideal as an aperitif or alongside refined, light cuisine, including poultry, fish, ceviche, sushi and Asian-inspired dishes. Its floral freshness and elegant acidity complement delicate flavours, while its refined structure and subtle umami nuances pair beautifully with lightly seasoned, ingredient-led cuisine.

PRODUCT INFORMATION

CATEGORY	NoLo Beverages / Sparkling Tea
COLLECTION	Grand Cuvée Botanique
VARIETY	Blanc et Noir Sparkling - Édition 2026
ALCOHOL	Alcohol-Free (0.0% ABV)
SUGAR	0.6 g per 100 ml
ENERGY	18 kJ / 4 kcal per 100 ml
CLOSURE	Natural Cork with Wire Hood
BOTTLE SIZES	740 ml / 1500 ml
SHELF LIFE	18 Months

CONTACT

MAISON HAUTE JOIE GMBH
sales@maisonhautejoie.com | www.maisonhautejoie.com

