



FRENCH KISS

SPARKLING GAMAY (RED)

Beaujolais, France

NV



IRRESISTIBLE. TENDER. UNFORGETTABLE.

GRAPE VARIETY: 100% Gamay

TERROIR: Beaujolais, France

WINEMAKING NOTES: Crafted using the ancestral method in tank, this sparkling wine captures pure fruit expression. Fermentation is stopped midway to preserve natural grape sugars, which drive a secondary fermentation—no added sugar needed. Aged for three months, it offers a fresh, softly textured profile with delicate effervescence.

TASTING NOTES: Unlike any traditional sparkling wine, French Kiss dazzles with its violet-red hue, natural grape sweetness, and lively, persistent bubbles. Aromas of strawberry, blackberry, and wild raspberry lead to a rich yet balanced palate, lifted by a subtle, refreshing sharpness on the finish. Festive and approachable, it offers a vibrant, lower-alcohol expression of sparkling wine.

WHAT FRENCH KISS SIGNIFIES: Wines have sparkled for as long as grapes have been fermented into vinous elixir, because bubbles are a natural product of the fermentation process that turns fruit into wine. Until now, only winemakers could taste red wines mid-transformation, when they are showing both the promise of fine dry wines and the allure of succulent fresh-picked grapes. This seductive wine preserves and bottles this precious moment of duality and transition to share with the world a sparkling wine of vivid hue and seductive sensuality as memorable as a French Kiss.

In the rolling granite hills of the Beaujolais, just south of Burgundy Jean-Charles experienced his first taste of sparkling Gamay – a rustic and ancestral style of sparkling wine that few can taste outside of the region. The pleasing tingle of carbonation and juicy sweetness of this wine bring a wave of pure pleasure that conjures memories of the electric excitement of one’s first kiss. *JCB*