



SYRPHE – IT SPARKLES ! FLAVORED WINE-BASED COCKTAIL TONIC / HOP / ROSEWOOD



WHY SYRPHE ?

“Syrphe” is a pollinating insect present in the Bordeaux vineyards and has the particularity of looking like a bee. Claire & Renaud JEAN, winegrowers and merchants in Entre-deux-Mers were inspired by it to create a sparkling cocktail called “Syrphe”.

WHAT IS IT ?

From a base of AOC sweet white wine, we added natural flavors, creating 3 original recipes : **TONIC**, **HOP** and **ROSEWOOD**.

This is how wine is “syrphized” by becoming a sparkling cocktail flavored with wine using the codes of beer !

WHAT IS IT MADE WITH ?



JMVB worked in collaboration with the Brasserie du Mascaret in Gironde.

WHAT DOES IT TASTE LIKE ?

TONIC : Sumptuous palette of spices, herbs and aromatics, enhanced by delicate citrus aromas.

HOP : Spicy, floral and fruity notes. Once your palate is accustomed to the power of Syrphe, you will notice aromas of tropical fruits and citrus.

ROSEWOOD : Most pleasant floral bouquet, aromas of orange blossom or even jasmine. Lots of finesse and elegance reminiscent of the codes of perfumery. A bold and fresh recipe.



SAS JMVB

21 Za du Sauveterrois 33540 Sauveterre de Guyenne FRANCE

05 56 61 00 33 / contact@jmvb-france.com

www.jmvb-france.com

