BLANC LIMÉ





French café classic reborn!

This semi-sparkling beverage, made from Bordeaux white wine with natural flavors is a taste of French Art de Vivre. verv thirst-quenching, popular amongst young people but also those nostalgic for times gone by.

Try one glass of Blanc Limé, you will succumbs to its charms...



🤛 As an aperitif or with tapas, sea 👢 foods, fish, desserts / Cocktoils



Serve chilled (46-50°F) or on the rocks Ideally in the year - 5 days after opening

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