

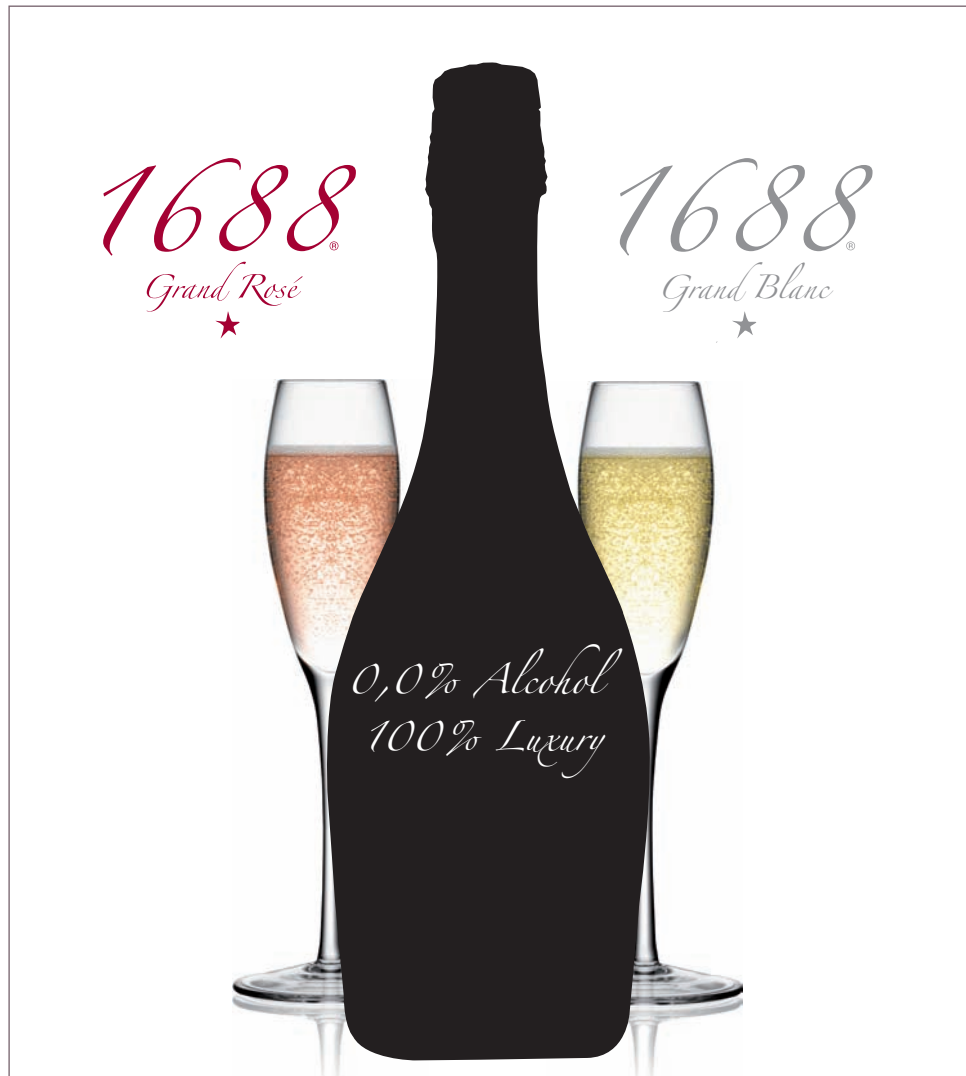
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MAISON HONORÉ DU FAUBOURG®
PARIS - FRANCE

*A new lifestyle
experience*

*It looks like a little revolution is on its way on the non-alcohol
drink market.*

*Produced by Maison Honoré du Faubourg, the 1688 Grand
Rosé and 1688 Grand Blanc combine a delicate alliance of
grape must and natural flavor. This exclusive creation stands out
for its fine bubbles and its extraordinary freshness.*





MAISON HONORÉ DU FAUBOURG®
PARIS - FRANCE

A unique savoir-faire

The Maison Honoré du Faubourg has combined its skills and expertise to give to its 1688 Cuvee a powerful aroma.

Made from a blend of grapes, the 1688 Grand Rosé and 1688 Grand Blanc contain 100% natural ingredients with no added sugar. The unique manufacturing process is inspired by a traditional method enabling the release of the grapes floral and fruity flavors with no fermentation.

Passionate, skillful and experienced, each stage of the production is carefully followed-up from the meticulous selection of the grapes and of the ingredients to the bottling in order to ensure constant quality in the production.

It is this constant search of perfection that has allowed Maison Honoré du Faubourg to produce 1688 Grand Rosé and 1688 Grand Blanc.





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100% Luxury

Always looking for perfection, the Maison Honoré du Faubourg presents the 1688 Grand Rosé and 1688 Grand Blanc in an ultra-premium packaging.

The most luxuries creations with no alcohol reveal their full flavor in an elegant Vintage bottle with a silk-screen printed label. An elegant ruby red cap for the Rosé and anthracite gray for the White cover the fire-branded double ring crown cork with a decorated wine cage.



1688





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The legend

Paris, 1688. On a beautiful spring day, a young man named Honoré became friend with an aged bishop native of the Châlons-en-Champagne area. Worn-down by time, the old man passed away a few months later. Before dying, he whispered to his friend's ear the secret recipe for an elixir that he was the only one to possess. Honoré swore by all the saints that he would never disclose it to anyone.

History does not tell us what happened to him, or what he did with this weighty secret. But according to a legend, Honoré managed to seduce the prettiest girl in his neighborhood by following the old bishop's recipe to the letter. Jealous men accused him of witchcraft. One morning, tired of being relentlessly attacked, Honoré and his beloved disappeared. Nobody ever saw them again.

In 1928, a sealed envelope, yellowed by centuries gone by, was discovered during the restoration of an ancient Parisian building on the rue du Faubourg Saint-Honoré. The dusty and almost illegible letter described with great precision a recipe with no alcohol based on red and white grapes. It was signed: Honoré. Back then the recipe was considered uninteresting and with no future. So the old envelope ended up in a box... before reappearing in 1988, on the stall of a secondhand bookseller on the banks of the Seine”





MAISON HONORÉ DU FAUBOURG®
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1688 Grand Rosé Impressions

Visual

Deep pink colour with delicate salmon-pink highlights.

Olfactive

A clean and fruity aroma with a dominant sensation of outstanding freshness.

Taste

The taste is above all fruity. The attack is subtle, mild and soft. The range of aromas of small red fruit like raspberry, strawberry and blackberry is rounded off with Muscat grapes. Delightful, delicate bubbles.



To accompany food

1688 Grand Rosé is ideal as an aperitif. This vintage will perfectly accompany starters like foie gras or prawn cocktail as well as savoury or sweet dishes (like guinea fowl supreme with salted butter caramel, duck à l'orange or turbot with grapes...). It will bring an unexpected touch of freshness to desserts.



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1688 Grand Blanc Impressions

Visual

Yellowish with gold highlights.

Olfactive

The aroma is sophisticated and refined, the nose is both very fresh and complex with undergrowth fragrance.

Taste

A fluid and well-balanced vintage. The attack makes a strong impression. Slightly acidic in the mouth with a rather robust finish. Notes of white and yellow fruits like crispy pear and quince support this fluid cuvee. Delicate clear bubbles.



To accompany food

This vintage will be very good as an aperitif. During a meal 1688 Grand Blanc is a perfect accompaniment to white meats (paillard of veal escalope, fillet of pork or chicken tagine) and fish (grilled sole, salmon en papillote, roast monkfish...)



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A new lifestyle experience

Passionate about wine and gastronomy, Rémi Rossano, founder of the Maison Honoré du Faubourg, has gathered creative wine-grower friends to revive this legend and give a second new life to this incredible recipe. The objective is to combine no alcohol with full flavor while valuing noble ingredients.

“I firmly believe in the beneficial effects of the 1688 Cuvee with no alcohol, which offers, within the realm of luxury, new pleasures that can be shared without moderation”.

