

alain milliat  
JUS DE DEGUSTATION

# THE COLLECTION



[Order@GourmetCargo.com](mailto:Order@GourmetCargo.com)

2018 Season

# OUR JUICES AND NECTARS

## A visionary man, thoughtful and demanding

Alain set up on the family farm in Orliénas and started planting new cherry, peach, pear and apple plots in 1983. In 1997 he created six juice flavors and offered them to sixty 'Relais et Châteaux' sommeliers to taste; impressed, they praised his creations and encouraged him to develop his business. He professes a disruptive approach: instead of regarding juice as a way to consume fruit, Alain sees them as a completely separate experience of pleasure, developed to be greater than the mere fruit that compose them. Like any greater composer, he designs them to offer aficionados a tasting full of emotions. He imagines exquisite juices with sublime color, texture and aromatic profile. Alain has always been entranced by pure and smart design so he devised an elegant glass bottle. The generous 330mL format soon became iconic and started to grace the best tables in France and abroad. He then proposed flavors for sharing in a larger 1L bottle, and finally a smaller 200mL bottle, for quick savoring, typically as an on-the-go chic snack. Over the past 20 years, the collection expanded and is still developing thanks to Alain's discoveries and fruitful imagination.



## Outstanding fruit varieties, thoroughly transformed through perfect ripening



Alain realized that the characteristics of a variety, the production area, the rain, the tree cut, the level of ripening and the balance between sugar and acidity would greatly influence the aromatic profile of the final juice. This starting point has transformed into his philosophy, which has led him to faithfully engineer every single characteristic of the fruit: aroma, texture and flavor.

The key is to transform fresh fruit just after harvest. However, when it comes to some red fruits, it is difficult to gather identical quality batches; this kind of fruit is so fragile that in the case they do not ripen properly it will jeopardize the quality of the nectars. To avoid such issues, fruit growers freeze the whole matured fruit, which are then prepared throughout the year.

As far as exotic fruits are concerned, the full ripe pulp extraction is carried out in the area where each fruit is cultivated. They then transport the fruit unpasteurized but frozen, to keep both the quality and freshness of the aroma. This is the most environmentally friendly way of working and also contributes to the development of local businesses.

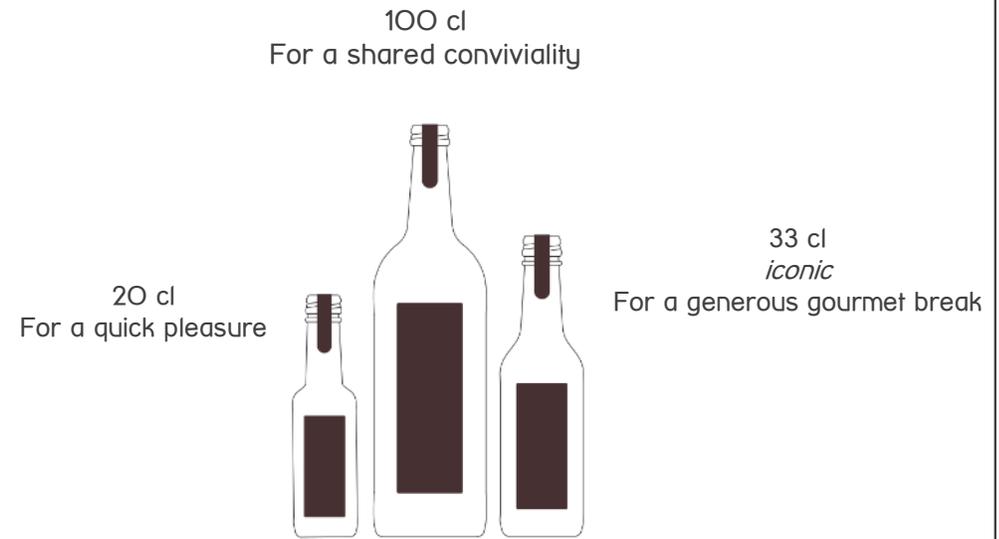
Alain and his team receive and transform the fruits and vegetables into juices in Valence (Drome, France). Our juices and nectars are pasteurized, to offer you the chance to savor your favorite fruit all year long. The single pasteurization is light, to protect the taste, texture and color.

Our seasonality is based on fruit and color symbols as well as the texture. We recommend fluid and light textures when the weather is warm; rich and dense textures when it's cold. A comforting and gourmet strawberry nectar helps you wait until Summer is back; why not indulge?

# COLLECTION OF *JUS DE DEGUSTATION*

FLAVOURS	20 CL	33 CL	100 CL
Apricot			
Banana			
Cabernet Pink Grape			
Carrot			
Chardonnay White Grape			
Cloudy Cox's Apple			
Cranberry			
Green Tomato			
Lychee			
Mandarin			
Mango			
Mecker Raspberry			
Merlot Red Grape			
Morello Cherry			
Orange			
Passion Fruit			
Pineapple			
Sauvignon Grape			
Strawberry			
Summer Pear			
Syrah Red Grape			
Tomato			
Vineyard Peach			
White Peach			
Wild Blueberry			
Yellow Tomato			
<b>Total</b>	<b>13</b>	<b>26</b>	<b>20</b>

## 3 FORMATS THAT COVER ALL NEEDS



## SERVIING RULES

To be stored at room temperature  
 Keep for up to three days refrigerated after opening  
 Shake before serving

APRICOT  
NECTAR

BANANA  
NECTAR

CABERNET ROSE GRAPE  
JUICE

CARROT  
JUICE

CHARDONNAY WHITE GRAPE  
JUICE

20CL  
6.7 FL.OZ



33CL  
11.2 FL.OZ



100CL  
33.8 FL.OZ



**Variety:** Bergeron apricot  
**Origin:** France (Ardèche / Drôme)  
**Best savouring moment:** breakfast, brunch  
**Service temperature:** 12°  
**Glassware:** tumbler  
**Description:** discover this orange coloured nectar, its slightly pulpy texture, vivid aromas, woody flavours, and delicate natural acidity

**Variety:** ø  
**Origin:** Madagascar  
**Best savouring moment:** tea time, cocktail, cooking aid  
**Service temperature:** 8°  
**Glassware:** tumbler  
**Description:** discover this chalk coloured nectar, its velvety and rich texture, freshness, strength, and caramelized flavours

**Grape variety:** Cabernet  
**Origin:** France (Tarn)  
**Best savouring moment:** brunch, aperitif, tea time, afterwork, cocktail  
**Service temperature:** 8°  
**Glassware:** wine glass  
**Description:** discover this antique pink juice, its fluid texture, aromatic complexity, honey flavours, fine balance between acidity and sugar, and beautiful length of aromas

**Variety:** ø  
**Origin:** Austria  
**Best savouring moment:** breakfast  
**Service temperature:** 12°  
**Glassware:** tumbler  
**Description:** discover this bright orange coloured juice, its fluid and slightly milky texture, lemony aromas, sweetness and round body

**Grape variety:** Chardonnay  
**Origin:** Spain (Mancha)  
**Best savouring moment:** breakfast, tea time, afterwork  
**Service temperature:** 8°  
**Glassware:** wine glass  
**Description:** discover this light amber juice, its fluid texture, autumn fruit aromas, honey flavours and round body

CLOUDY COX'S APPLE  
JUICE

20CL  
6.7 FL.OZ



33CL  
11.2 FL.OZ



100CL  
33.8 FL.OZ



**Variety:** Orange Cox's  
**Origin:** France (Normandy)  
**Best savouring moment:** breakfast, brunch, aperitif, tea time, afterwork, cocktail  
**Service temperature:** 15°  
**Glassware:** wine glass  
**Description:** discover this non filtered creamy white Orange Cox's juice, its fluid yet slightly pulpy texture, its freshness, strength and beautiful length of aromas

CRANBERRY  
JUICE



**Variety:** ø  
**Origin:** Canada  
**Best savouring moment:** cocktail, cooking aid  
**Service temperature:** 8°  
**Glassware:** shot  
**Description:** discover this bright red juice, its fluid texture, its vivid aromas and strong acidity

GREEN TOMATO  
JUICE



**Variety:** Green Zebra tomato  
**Origin:** France (Finistère, Côtes-d'Armor)  
**Best savouring moment:** aperitif afterwork, cocktail  
**Service temperature:** 12°  
**Glassware:** Martini glass  
**Description:** discover this pistachio green Zebra tomato juice, its fluid yet slightly pulpy texture, freshness, ripe tomato aromas, and vegetal flavours

LYCHEE  
NECTAR



**Variety:** ø  
**Origin:** Reunion Island, Madagascar  
**Best savouring moment:** afterwork cocktail  
**Service temperature:** 15°  
**Glassware:** coupe Martini  
**Description:** discover this ivory white nectar, its fluid yet slightly pulpy texture, freshness, strength, rose aromas and delicate bitterness

MANDARIN  
JUICE



**Variety:** Tardivo di Ciaculli mandarin  
**Origin:** Italy, west of Sicily  
**Best savouring moment:** brunch, aperitif, tea time, afterwork, cocktail, cooking aid  
**Service temperature:** 15°  
**Glassware:** Martini glass  
**Description:** discover this bright orange coloured Mandarin Tardivo di Ciaculli juice, its fluid texture, freshness, strength, zesty aromas and delicate bitterness

MANGO  
NECTAR

MECKER RASPBERRY  
NECTAR

MERLOT RED GRAPE  
JUICE

MORELLO CHERRY  
JUICE

ORANGE  
JUICE

20CL  
6.7 FL.OZ



33CL  
11.2 FL.OZ



100CL  
33.8 FL.OZ



**Variety:** ø

**Origin:** Peru

**Best savouring moment:** tea time, cocktail

**Service temperature:** 12°

**Glassware:** tumbler

**Description:** discover this bright yellow orange coloured nectar, its freshness, strength, and beautiful length of aromas

**Variety:** Mecker Raspberry

**Origin:** Serbia (Pozega, est of Sarajevo)

**Best savouring moment:** tea time, cocktail

**Service temperature:** 12°

**Glassware:** wine glass

**Description:** discover this intense red nectar, its pulpy texture, freshness and strength, fine balance between acidity and sugar, and beautiful length of aromas

**Grape variety:** Merlot

**Origin:** France (Tarn)

**Best savouring moment:** breakfast, brunch, tea time, afterwork

**Service temperature:** 8°

**Glassware:** wine glass

**Description:** discover this purple red juice, its fluid texture, rich aromas, vegetal flavours, and delicate bitterness

**Variety:** Oblacinscka morello cherry

**Origin:** Germany / Poland

**Best savouring moment:** cocktail cooking aid

**Service temperature:** 12°

**Glassware:** shot

**Description:** discover this dark red Oblacinscka Morello cherry juice, its fluid yet slightly pulpy texture, freshness, strength and delicate acidity

**Variety:** ø

**Origin:** Italy (Sicily)

**Best savouring moment:** breakfast, brunch

**Service temperature:** 12°

**Glassware:** tumbler

**Description:** discover this bright orange juice, its fluid texture, freshness, fine balance between acidity and sugar and delicate bitterness

PASSION FRUIT  
NECTAR

20CL  
6.7 FL.OZ



33CL  
11.2 FL.OZ



100CL  
33.8 FL.OZ

**Variety:** ø  
**Origin:** Ecuador  
**Best savouring moment:** brunch, aperitif, tea time, afterwork, cocktail, cooking aid  
**Service temperature:** 12°  
**Glassware:** tumbler  
**Description:** discover this orange red nectar, its fluid texture, freshness and strength, delicate acidity and beautiful length of aromas

PINEAPPLE  
JUICE



**Variety:** ø  
**Origin:** Costa Rica / Philippines  
**Best savouring moment:** breakfast, tea time, afterwork, cocktail  
**Service temperature:** 15°  
**Glassware:** tumbler  
**Description:** discover this yellow green coloured juice, its pulpy and rich texture, freshness and strength, vivid aromas, fine balance between acidity and sugar, and neat finish

SAUVIGNON GRAPE  
JUICE



**Grape variety:** Sauvignon  
**Origin:** France (Tarn)  
**Best savouring moment:** brunch, aperitif, tea time, afterwork  
**Service temperature:** 8°  
**Glassware:** wine glass  
**Description:** discover this light amber towards green juice from Sauvignon early harvest grapes, its fine balance between acidity and sugar, vegetal aromas and neat finish

STRAWBERRY  
NECTAR



**Variety:** Senga Sengana strawberry  
**Origin:** Poland (Lublin region, southeast of Warsaw)  
**Best savouring moment:** breakfast, brunch, tea time, cocktail, cooking aid  
**Service temperature:** 12°  
**Glassware:** tumbler  
**Description:** discover this candy red Senga Sengana strawberry nectar, its pulpy texture, freshness, strength and subtle stewed-fruit flavours

SUMMER PEAR  
NECTAR



**Variety:** Williams pear  
**Origin:** France (Drôme / Loire / Rhône)  
**Best savouring moment:** breakfast, tea time, cocktail  
**Service temperature:** 8°  
**Glassware:** tumbler  
**Description:** discover this creamy white Williams pear nectar, its pulpy and thick texture, slightly grainy, its freshness, strength and beautiful length of aromas

SYRAH RED GRAPE  
JUICE

TOMATO  
JUICE

VINEYARD PEACH  
NECTAR

WHITE PEACH  
NECTAR

WILD BLUEBERRY  
NECTAR

20CL  
6.7 FL.OZ



33CL  
11.2 FL.OZ



100CL  
33.8 FL.OZ



**Grape variety:** Syrah  
**Origin:** Spain (Mancha)  
France (Tarn)  
**Best savouring moment:** brunch,  
aperitif, tea time, afterwork  
**Service temperature:** 8°  
**Glassware:** wine glass  
**Description:** discover this red brown  
juice, its blackcurrant and blackberry  
flavours, floral notes, and fine balance  
between acidity and sugar

**Variety:** 3 varieties of tomatoes for  
direct consumption among which the  
Cornue des Andes  
**Origin:** France (Lot-et-Garonne,  
Vaucluse)  
**Best savouring moment:** brunch,  
aperitif, afterwork, cocktail  
**Service temperature:** 12°  
**Glassware:** tumbler  
**Description:** this light red juice is made  
out of 3 varieties of tomatoes for direct  
consumption, among which the Cornue  
des Andes. Discover its fluid yet  
slightly pulpy texture, freshness,  
strength, and fresh tomato flavours

**Variety:** Vineyard peach  
**Origin:** France (Ardèche / Rhône)  
**Best savouring moment:** brunch, tea  
time, afterwork  
**Service temperature:** 12°  
**Glassware:** wine glass  
**Description:** discover this wine-  
coloured nectar, its freshness,  
strength, almond flavours and delicate  
bitterness

**Variety:** White peach  
**Origin:** France (Ardèche / Drôme)  
**Best savouring moment:** brunch, tea  
time, afterwork, cocktail  
**Service temperature:** 12°  
**Glassware:** wine glass  
**Description:** discover this chalk  
coloured nectar, its pulpy texture,  
freshness, strength, and fruit flesh  
aromas

**Variety:** Wild blueberry  
**Origin:** Finland  
**Best savouring moment:** tea time  
cooking aid  
**Service temperature:** 15°  
**Glassware:** wine glass  
**Description:** discover this dark red  
nectar, its fluid yet slightly grainy  
texture, freshness, fine balance  
between acidity and sugar, and round  
body

YELLOW TOMATO  
JUICE

20CL  
6.7 FL.OZ

33CL  
11.2 FL.OZ



100CL  
33.8 FL.OZ

**Variety:** Pineapple Tomato  
**Origin:** France (Lot-et-Garonne, Vaucluse)  
**Best savouring moment:** brunch, cocktail  
**Service temperature:** 12°  
**Glassware:** tumbler  
**Description:** discover this dark yellow Pineapple Tomato juice, its smooth and pulpy texture, freshness and ripe fruit aromas



# AN OFFER THAT COVERS ALL MOMENTS OF CONSUMPTION

FLAVOURS	BREAKFAST	BRUNCH	APERITIF	TEA TIME	AFTERWORK	COCKTAIL	CULINARY AID
Apricot							
Banana							
Cabernet Pink Grape							
Carrot							
Chardonnay White Grape							
Cloudy Cox's Apple							
Cranberry							
Green Tomato							
Lychee							
Mandarin							
Mango							
Mecker Raspberry							
Merlot Red Grape							
Morello Cherry							
Orange							
Passion Fruit							
Pineapple							
Sauvignon Grape							
Strawberry							
Summer Pear							
Syrah Red Grape							
Tomato							
Vineyard Peach							
White Peach							
Wild Blueberry							
Yellow Tomato							

# A PALETTE OF EMOTIONS

ENTICING	COMFORTING	REFRESHING	SURPRISING
Pineapple Juice	Banana Nectar	Carrot Juice	Cranberry Juice
Cloudy Apple Cox's	Strawberry Nectar	Orange Juice	Morello Cherry Juice
Chardonnay White Grape Juice	Mango Nectar	Tomato Juice	Mandarin Juice
Sauvignon Grape Juice	Wild Blueberry Nectar	Apricot Nectar	Yellow Tomato Juice
Cabernet Pink Grape Juice	Summer Pear Nectar	Passion Fruit Nectar	
Merlot Red Grape Juice			
Syrah Red Grape Juice			
Green Tomato Juice			
Mecker Raspberry Nectar			
Lychee Nectar			
White Peach Nectar			
Vineyard Peach Nectar			

# TO BE SAVOURED ALL YEAR LONG

FLAVOURS	WINTER	SPRING	SUMMER	AUTUMN
Apricot				
Banana				
Cabernet Pink Grape				
Carrot				
Chardonnay White Grape				
Cloudy Cox's Apple				
Cranberry				
Green Tomato				
Lychee				
Mandarin				
Mango				
Mecker Raspberry				
Merlot Red Grape				
Morello Cherry				
Orange				
Passion Fruit				
Pineapple				
Sauvignon Grape				
Strawberry				
Summer Pear				
Syrah Red Grape				
Tomato				
Vineyard Peach				
White Peach				
Wild Blueberry				
Yellow Tomato				

Our juices and nectars are pasteurized, to offer you the chance to savour your favourite fruits all year long. The single pasteurization is light, to protect the taste, texture and colour.

Our seasonality is based on fruit and colour symbols as well as the texture. Indeed, we recommend fluid and light textures when the weather is warm; rich and dense textures when it's cold.

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# OUR JAMS

BERGERON APRICOT  
EXTRA JAM

BLOND ORANGE  
MARMALADE

FLOWERS  
HONEY

MECKER RASPBERRY  
EXTRA JAM

230G  
8.11 OZ



30G  
1.06 OZ



**Variety:** Bergeron

**Origin:** France

**Best savouring moment:** breakfast

**Description:** discover this iconic intense orange coloured jam, its authentic texture with fruit pieces, its vivid and complex aromas and delicate bitterness.

**Variety:** Maltaise

**Origin:** Spain / Turkey / Morocco

**Best savouring moment:** brunch

**Description:** discover this sparkling orange coloured marmalade, made with carefully selected peels, its rich texture, aromatic complexity and delicate bitterness.

**Variety:** Flowers honey

**Origin:** from EU and non EU

**Best savouring moment:** breakfast, tea time

**Description:** discover this blond honey, blend of various flowers, its fluid texture and vivid and long lasting aromas.

**Variety:** Mecker

**Origin:** Serbia / Bosnia-Herzegovina

**Best savouring moment:** breakfast

**Description:** discover this dark red jam, made with Mecker raspberries, its jellied texture enhanced with pips, and its rich and delicate caramelized aromas.

MORELLO CHERRY  
EXTRA JAM



PURPLE FIG  
EXTRA JAM



SENGANA STRAWBERRY  
EXTRA JAM



WILD BLUEBERRY  
EXTRA JAM



230G  
8.11 OZ

30G  
1.06 OZ



**Variety:** Oblacinska

**Origin:** Bulgaria / Croatia / Serbia

**Best savouring moment:** brunch, tea time

**Description:** discover this dark red jam, its jellified texture enhanced with fruit pieces, ripe fruits aromas and delicate acidity.

**Variety:** Violette

**Origin:** Turkey / Morocco

**Best savouring moment:** brunch

**Description:** discover this purple red jam scattered with golden drops, made with Fig from Sollies region, its authentic texture enhanced with fruit pieces, ripe fig aromas and vegetal flavours.

**Variety:** Sengana

**Origin:** Bosnia-Herzegovina

**Best savouring moment:** breakfast

**Description:** discover this intense red jam, its fluid texture enhanced with fruit pieces and its delicate caramelized aromas.

**Variety:** Wild Blueberry

**Origin:** Canada / Bosnia-Herzegovina / Belarus / Estonia / Lithuania / Latvia / Poland / Romania / Serbia / Russia / Sweden / Ukraine

**Best savouring moment:** tea-time

**Description:** discover this dark red jam, its texture enhanced with whole berries, its fruity and vegetal aromas