



THE INNOVATION BEHIND OUR NON-ALCOHOLIC BEVERAGES

Our approach to non-alcoholic beverages sets us apart from conventional alternatives. Rather than relying on de-alcoholised wine, we have developed an innovative fermentation process that utilizes grapes, fruit juices, and other natural ingredients (tannins) to meticulously recreate the wine experience.

Le Mat preserves the richness of antioxidants and polyphenols characteristic of traditional wines, ensuring you enjoy all the health benefits without the presence of alcohol.

We use tartaric acid for acidity correction and depth, and an oak extract to impart the distinctive barrel-aged notes. This natural method offers a sophisticated and health-conscious way to savor the essence of wine.



Our production is based in Târgu-Mureş, Romania, while our bottling process is expertly carried out in Germany.



GARDEN OF DELIGHT

Sparkling white wine, 0,0% vol. alcohol 750 ml

Serve: 150ml, 7-10°C, in a chilled Tulip glass

Calorie content: 15 kcal per serving

INGREDIENTS:

Water, Grapefruit Juice Concentrate, Elderflower Extract (Sucrose, Elderflower Extract, Invert Sugar, Citric Acid, Ascorbic Acid), Gooseberry Juice Concentrate, Rice Vinegar, Rice Syrup, Grape Juice Concentrate, Acidity Regulator (Tartaric Acid), Natural Flavouring, Preservative (Potassium Sorbate), Wine Tannins.

"Garden of Delight" non-alcoholic sparkling white wine taste is a complex blend of sweet, sour, and bitter notes, reminiscent of roasted almonds, succulent ripe fruits, vanilla and butter. Crafted from the harmonious fusion of grapefruit and elderflower, this sparkling delight unveils a symphony of tastes and bubbles.



GARDEN OF DELIGHT

COLOR AND APPEARANCE
"Garden of Delight" has a clear and bright,
golden color. The fine and persistent
bubbles add a touch of refinement for an
elevated sensory experience.

AROMA

An intense floral bouquet where notes of roasted almonds and ripe fruits harmoniously intertwine with subtle tones of butter and vanilla, creating a complex, gourmet aroma.



TASTE

On the palate, "Garden of Delight" reveals its complexity. The initial taste of grapefruit, vibrant and refreshing, perfectly harmonizes with the floral delicacy of elderflowers. The fine sweetness of gooseberries and notes of rice vinegar add a slight acidity and umami, balanced by the velvety texture provided by rice syrup. It has a lasting aftertaste with final notes of vanilla and butter, leaving a pleasant and memorable sensation.



GARDEN OF DELIGHT



"Garden of Delight" redefines the concept of a non-alcoholic beverage, offering a refined and multisensory experience. Ideal for moments when you want to indulge in a sophisticated taste without compromise.

PAIR WITH

Savory
Aged & nutty cheeses with nuts and honey
chicken, fish & seafood
White sauce risotto & pasta
Green vegetables

Sweet
Panna Cotta
Apricot tart
Lemon Cheesecake
Crepes Suzette





GRIT & GRACE

Sparkling red wine, 0,0% vol. alcohol 750 ml

Serve: 150 ml, 7-10°C, in a chilled Tulip glass

Calorie content: 36 kcal per serving

INGREDIENTS:

Water, Cranberry Juice Concentrate, Red Grape Juice Concentrate, Rice Syrup, Grape Juice Concentrate, Sour Cherry Juice Concentrate, Light Brown Sugar, Fermented Rice Extract (Water, Rice, Alcohol, Salt, Rice Malt), Acidity Regulator (Tartaric Acid), Natural Flavouring (contains Quinine Hydrochloride), Preservative (Potassium Sorbate).

"Grit & Grace" non-alcoholic sparkling red wine offers a sophisticated sensory experience without alcohol. It is ideal for those seeking a complex and refined taste, perfect for any special occasion.





GRIT & GRACE

COLOR AND APPEARANCE
"Grit & Grace" boasts a ruby color with fine,
persistent bubbles that enhance the
sophisticated and complex experience.

AROMA

The bold aromas of cherries and cranberries are complemented by delicate notes of red grapes and the subtle sweetness of rice syrup, creating a captivating bouquet.



TAST

"Grit & Grace" reveals a perfect balance of sweet, tart, and bitter. The fresh taste of cranberries and cherries, with well-integrated acidity, invigorates the palate. Red grape juice adds a rich, fruity texture, balanced by the moderate sweetness of rice syrup. Each sip unfolds layers of flavor and refinement.



GRIT & GRACE



PAIR WITH

Savory
Charcuterie Boards
Duck, pork, salmon, tuna or chicken with fruity sauces
Wild mushroom risotto
Butternut Squash and Sage Ravioli

Sweet
Dark chocolate with sea salt
Cherry Clafoutis
Berry Pavlova
Red fruit sorbet





CONTACT

For information about our products or possible collaborations, contact

Marius Băldean Administrator and Sales Department Manager E-mail: marius@lematdrinks.com

Dhone 140.742.602.217

Phone: +40 743 603 317

LE MAT

General Le Mat email address: hello@lematdrinks.com

12/12



DELIVERY

LE MAT

We operate under the EXW (Ex Works) inconterm, meaning that our customers are responsible for the collection of goods from our premises, including transportation costs and liabilities.

RETURNS

We accept returns only for defective or non-conforming products, in compliance with applicable laws.

INVOICE

- All orders are initially invoiced on a proforma basis to confirm product prices, quantities, and payment terms before delivery.

ORDER CANCELLATIONS

Any cancellation of an order must be conducted through our designated commercial consultant.

