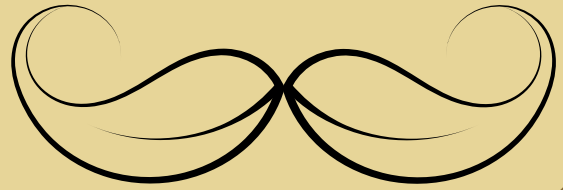


KOMBUSTACHE



"bubbles without grogginess"

How can you celebrate while reducing your alcohol and sugar consumption, without being sidelined?

This is the question answered by **KOMBUSTACHE**, a natural, organic, sparkling, and alcohol-free aperitif, presented on September 21 and 22 at the GOURMET Sélection trade show at Porte de Versailles.

An elegant alternative

Created by **Michel Gasté**, a food enthusiast with 25 years of experience in cosmetics, KOMBUSTACHE offers a new way to toast:

festive bubbles without grogginess or excess sugar.

KOMBUSTACHE combines kombucha and mustache, a nod to authentic, artisanal know-how.

A balanced and gourmet range

Three vintages inspired by the terroir, with fine and balanced aromas:

- Les Fleurs du Mal – fresh and floral.
- La Veuve Pourpre – woody and complex.
- La Perle Noire – caramel with a hint of bitterness.

Designed for aperitifs, these pairings also harmonize with fine foods: starters, poultry, cheese, or desserts.


International recognition

- Triple medal winners at the World Alcohol-Free Awards in London (2023 & 2024).
- Featured in Parlons des Saisons (Claire Decraene, Fall-Winter 2024).
- Featured by Madame Figaro (December 2024) in a feature on sober food and drink pairings.
- Finalist for the 2025 Trophée des Terroirs.

A strong commitment

- Health: less alcohol, less sugar.
- Social: collaboration with an ESAT (a work-based support centre for handicapped person).
- Environment: eco-design and sustainable packaging.

 **Stand 5.2 F 098 – Salon GOURMET Sélection, Paris Porte de Versailles**

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