

Here at Sansorium we understand the alchemy of living your life to the fullest – of savouring every moment, of tasting every drop.

That's why we curate no and low-alcohol wines, beers, spirits, concoctions and more, that reconnect you with your senses; so you can be present in the now and feel connected to your world.

So feel alive – live your life deliciously

Through social rituals of consumption, humans have always sought to deepen and refine connection — to reach new levels of experience by sharing and nurturing our sensory worlds. As we share food, drink, thoughts, and feelings, we enter a space of collective sensorial experience, together.

That's why at Sansorium, we centre celebration and we don't believe it's something to be moderated. So include, in a way that leaves you refreshed and rejuvenated — inspired, relaxed, and ready for your next great adventure (or simply the next day).



# Founders

Born out of a desire to see the world a little differently, feel more alive, and live a little longer; this mother-daughter trio created Sansorium as a space for themselves, first. To live a new kind of lifestyle; one in which alcohol plays a minor role, if it appears at all. It quickly turned into a business when all three found themselves at a career crossroads in the Spring of 2021.



**Fiona**CEO & Creative Director



**Kathryn** 



**Sarah**Executive Administrator

# About Us

### Website

www.sansorium.com

### Social Media

Instagram @sansorium\_\_\_ Facebook @sansorium

### Brand Design & Development

Our brand and site were designed and developed by the award-winning creative agency Glasfurd & Walker. They have spent years crafting brand stories for restaurants, bars, vineyards, breweries, spirits, and more recently cannabis retailers; it was only fitting they would complement our vision with the expertise to bring it to life.

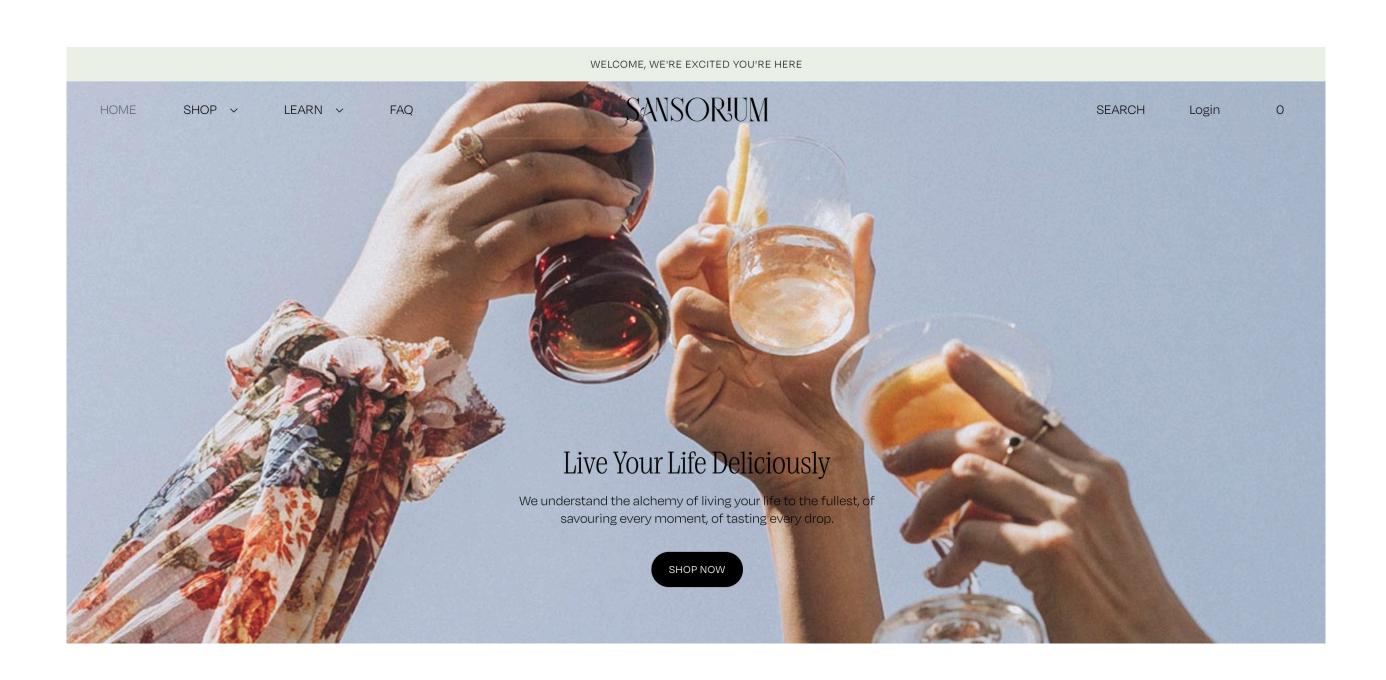
## Importer & Distributor

Sobrette is our import and distribution business that we launched in May 2021 in parallel to Sansorium, our direct-to-consumer brand. We currently are the official importers and distributors of nine brands spanning France, Spain, Australia, England and the United States.

### **Photography**

Our lifestyle photography is done by Kristine Cofsky @theportraitsessions, and our product photography is done by Kornelia Kulbacki @unikorns. You are welcome to reshare our photography on social with credit to @sansorium\_\_. We'd also appreciate credit to the photographers.





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## All Wine

Sip a balanced red from France, taste the lively complexity of a sparkling, and don't be afraid to polish off the bottle — or two. These are alcohol-free for your pleasure tonight and leisure tomorrow.



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FAQ





Sparkling

## Oddbird Sparkling Rosé

By Oddbird

\$26.95

#### Write a review

This well-balanced rosé brings together Chardonnay and Pinot Noir from the Languedoc-Roussillion region of France. Liberated from alcohol, and infused with delightfully effervescent bubbles.





ADD TO CART

#### DESCRIPTION

Oddbird's Rosé is matured for 12 months, enhancing the wine's apple, citrus and summer berry tones. Later they use a unique and patented method to preserve the wines flavours and aromas while gently removing the alcohol. It's made from blend of Chardonnay and Pinot Nori, from the Languedoc-Roussillon region of France. Moa Gürbüzer saw the detriments of alcohol to individuals and communities as a therapist and social worker for 20 years. In 2013, she left social work to start Oddbird, with the vision to change social norms. Today, Oddbird is the largest producer of wines liberated from alcohol in Scandinavia.



# Content Direction

- Lifestyle-Focused Photography
- Product Education
- Live Virtual Tastings
- Cocktail-Making Reels
- Influencer Seeding
- Video Ad Creation
- Unique Content Creation
- Partner Blog Writers
- User-Generated Content on Social
- Influencer Seeding



For inquiries

# Contact Us

Fiona Hepher fiona@sansorium.com 604-844-4244