



PÉCETTE. Zero alcohol. No compromise. Just the Mediterranean.

Welcome to PÉCETTE.

PÉCETTE was born from a deep desire: to capture the soul of the Mediterranean aperitif and share it in a new way. Alcohol-free, simply for the taste.

Crafted from dealcoholized french wines sourced from the terroirs of Southern France and enhanced with distillates and infusions of Mediterranean plants, herbs and spices, PÉCETTE reveals an authentic, fresh and beautifully balanced aromatic aperitif.

At the heart of this adventure are two Mediterranean friends: Raphaël, from Provence, and Nicolas, from Roussillon. Bound by a shared passion for their region, they craft drinks that showcase the rich, fragrant character of their native terroirs..

From this passion came PÉCETTE: a collection of Mediterranean alcohol-free aperitifs inspired by the five fundamental tastes that awaken our senses.

Bitterness, Sourness, Saltiness, Sweetness and Umami. It is an open invitation to experience the vibrant spirit of the Mediterranean..

Five distinctive recipes, five expressions of taste, in which every plant, spice, and herb have been careful-



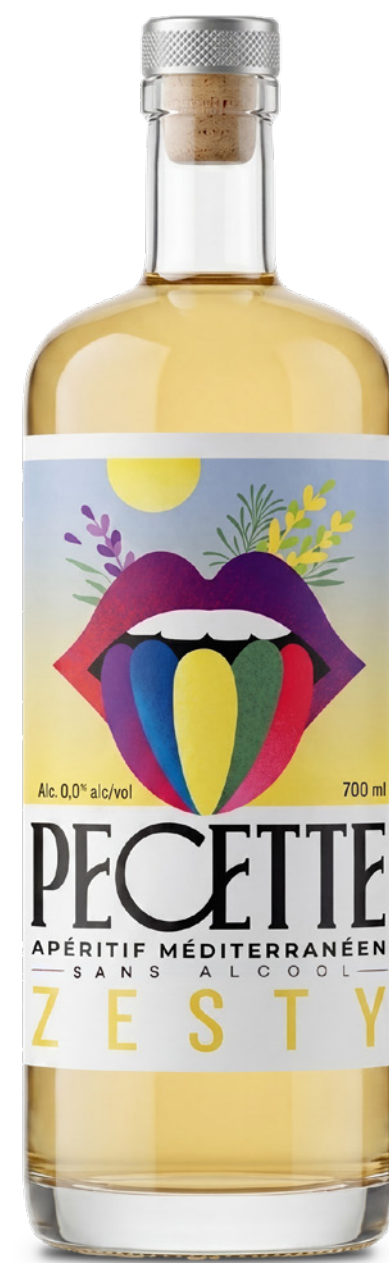
ly selected to create an elegant and balanced flavorful aperitif.

PÉCETTE celebrates the Mediterranean art of living, sharing, conviviality and life's simple pleasures. A generous, natural and intensely flavourful aperitif that speaks to both the palate and the heart.



Artisanal expertise dedicated to Mediterranean alcohol-free aperitifs.

NOW AVAILABLE



Zesty

*The sun-kissed Freshness
of the Mediterranean*

PÉCETTE Zesty expresses the sour taste. It is a non-alcoholic aperitif centered on bright citrus and herbs. It pairs sour notes of lemon, bergamot, and green verbena with fresh rosemary and mint blended with a dealcoholized french white wine base. Our Zesty is a sunny, contemporary expression of the Mediterranean, where the vibrancy of lemon and bergamot meet the delicate character of distilled aromatic botanicals.

INGREDIENTS

CITRUS / LEMON · BERGAMOT

HERBAL / GREEN VERBENA · ROSEMARY · SWEET MINT · WORMWOOD

SPICE / GREEN CARDAMOM

BASE / DEALCOHOLISED FRENCH WHITE WINE



NATURAL

Ingredients of natural origin

NOW AVAILABLE



Bitterly

*The Noble Bitterness
of the Mediterranean*

Inspired by the great traditional bitters, PÉCETTE Bitterly is the expression of the bitter taste and combines distilled Mediterranean botanicals with a dealcoholized french white wine base. It delivers a rich, structured, and refreshing bitter experience in which aromatic botanicals reveal their full character and elegance.

INGREDIENTS

CITRUS / BITTER ORANGE

HERBAL / ROSEMARY · FENNEL

FLORAL / LAVENDER

SPICE / CORIANDER

BITTER / WORMWOOD · QUASSIA AMARA

BASE / DEALCOHOLISED FRENCH WHITE WINE



VEGAN

Made without animal-derived ingredients



GLUTEN-FREE

Suitable for a gluten-free diet



MEDITERRANEAN

Inspired by Mediterranean botanicals and citrus



FULL OF FLAVOUR

Natural, intense and well-balanced flavours

Zesty cocktails



Mediterranean Spritz

INGREDIENTS

60 ml PÉCETTE Zesty
90 ml Sparkling Water
30 ml Fresh Orange Juice

GARNISH

Rosemary Sprig
Fresh Orange Slice

GLASSWARE

Balloon Glass



Massilia Lemonade

INGREDIENTS

60ml PÉCETTE Zesty
50 ml craft Lemonade
Ice Cubes / Crushed Ice

GARNISH

Rosemary Sprig

GLASSWARE

Highball



Coastal Tonic

INGREDIENTS

50 ml PÉCETTE Zesty
100 ml Tonic Water - Hysope,
Fever-Tree, etc.

GARNISH

Lemon Zest
Fresh Mint Leaves

GLASSWARE

Highball

Bitterly cocktails



Bitter lemon Highball

INGREDIENTS

60 ml PÉCETTE Bitterly
30 ml Fresh Lemon Juice
15 ml Honey

Top with Sparkling Water

GARNISH

Rosemary Sprig

GLASSWARE

Highball



Simply not a Negroni

INGREDIENTS

60 ml PÉCETTE Bitterly
30ml Alcohol-Free Vermouth
30 ml Alcohol-Free Gin

GARNISH

Fresh Orange Slice

GLASSWARE

Tumbler



Ruby Sour

INGREDIENTS

60 ml PÉCETTE Bitterly
30 ml Fresh Grapefruit Juice
15ml Fresh Lemon Juice
15ml Agave Syrup

GARNISH

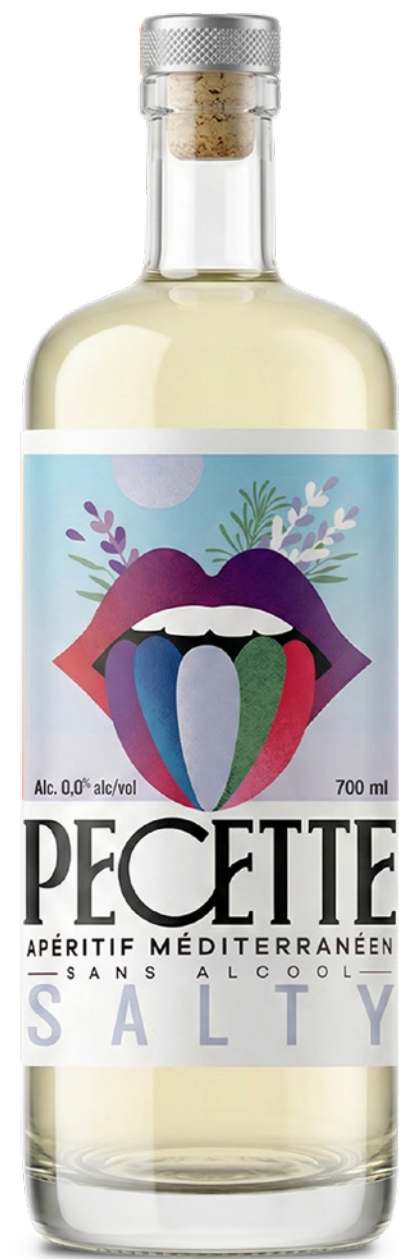
Grapefruit Slice

GLASSWARE

Highball

COMING SOON...

Three New Alcohol-Free Aperitifs...



Salty

The minerality of the Mediterranean shores

PÉCETTE Salty expresses the salty taste, capturing minerality and freshness of the Mediterranean coastline.

A contemporary, gastronomic interpretation of salty taste, inspired by iconic ingredients from the Mediterranean: olives, capers, garrigue herbs, and sun-drenched citrus. Mineral notes, aromatic herbs, and natural salinity create an elegant, lingering finish.

INGREDIENTS

Recipe currently under development. Inspiration from hydrolats of lemon, citrus, rosemary, lemon thyme and wild fennel, and distillates of caper, samphire, green olive and a touch of Camargue sea salt blended with dealcoholized french wine.

The final recipe will be confirmed at launch.



Fruity

The generosity of the Mediterranean Sun

PÉCETTE Fruity expresses the sweet taste.

Inspired by Provence markets and the final days season of summer, when fruit reaches perfect ripeness, PÉCETTE Fruity is a refined interpretation of sweetness, where the richness of ripe fruits meet the freshness of citrus and aromatic herbs to create an elegant gastronomic experience.

INGREDIENTS

Recipe currently under development. Inspiration from hydrolats of fig, white peach, orange blossom, bergamot, citron, rosemary, lemon verbena and coriander, blended with dealcoholised french white wine.

The final recipe will be confirmed at launch.



Umami

The Savoury side of the Mediterranean

PÉCETTE Umami expresses the umami taste.

The deepest expression of the Mediterranean. The richness of Italian roasted tomato, the character of Greek black olives and the aromas of Provençal garrigue come together in an alcohol-free aperitif of remarkable intensity, delivering a rich and savoury tasting experience.

INGREDIENTS

Recipe currently under development. Inspiration from hydrolats and infusions of Mediterranean botanicals: roasted tomato, olive leaf, rosemary, thyme, sage, basil, caper, black olive infusion and Mediterranean seaweed infusion blended with dealcoholized french white wine.

The final recipe will be confirmed at launch.

Logistics details

SALES UNIT (BOTTLE OF 70CL) / Specification value

WEIGHT	1.345 kg	LENGTH	7.9 cm
HEIGHT	26.7 cm	WIDTH	7.9 cm

CARTON

WEIGHT	8.280 kg	LENGTH	24.3 cm
HEIGHT	27 cm	WIDTH	16.7 cm

PALLET / Specification value

WEIGHT	894 kg	LENGTH	120 cm
HEIGHT	150 cm	WIDTH	80 cm

PACKAGING CONFIGURATION

UNITS PER CASE	6
UNITS PER PALLET	630
CASES PER PALLET	105
CASES PER LAYER	21
LAYERS PER PALLET	5



Website: www.pecette.com

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SAS PÉCETTE - FRANCE