



Premium Juices & Nectars

A Legacy of Precision and Passion

When Patrick Font took over his family's orchard in 1986, he was driven by a clear vision: to elevate fruit juices beyond simple refreshment, transforming them into gastronomic creations worthy of the finest tables. He quickly attracted chefs and sommeliers, who praised their elegance and authenticity. Guided by curiosity and precision, Patrick refused compromise - every juice had to capture more than the fruit itself, offering an experience of texture, balance, and emotion. With this philosophy, Emile Vergeois was born: refined juices crafted for those who value excellence. Today, their signature glass bottles embody both French elegance and artisanal integrity, gracing prestigious establishments from Paris to New York.



From Orchard to Glass - The Art of Fruit Selection

At the heart of the house lies an uncompromising commitment to fruit. Patrick Font and his team select only varieties at their peak of maturity - Williams pears, Bergeron Apricot, Strawberry - sourced from both French terroirs and carefully chosen growers abroad. Each fruit is pressed just after harvest, handled with delicacy to preserve its full aromatic profile. Juices are gently decanted and pasteurized only once, preserving color, texture, and freshness. This meticulous process ensures consistency and authenticity, while recyclable packaging and sustainable sourcing reflect a deep respect for nature.

More than juices, Emile Vergeois offers a tasting ritual: a celebration of fruit crafted for those who seek excellence without compromise.

The Essentials

FLAVOURS	8.4 FL OZ / 25 CL	33.8 FL OZ / 1 L	101 FL OZ / 3 L
Orange Juice	✓	✓	✓
Apple Juice	✓	✓	✓
Apricot Nectar	✓	✓	
Pear Nectar	✓	✓	
White Peach Nectar	✓	✓	
Red Tomato Juice	✓		
Strawberry Nectar	✓	✓	
Blackcurrant Nectar	✓		
Pink Grapefruit Juice	✓		
Mango Nectar	✓	✓	
Pineapple Juice	✓	✓	
Passion Fruit Nectar	✓	✓	
Lychee Nectar	✓	✓	
Raspberry Nectar	✓	✓	
Cranberry Nectar	✓		

The Signatures

FLAVOURS	8.4 FL OZ / 25 CL
Gamay Pink Grape Juice	✓
Sauvignon White Grape Juice	✓
Merlot Red Grape Juice	✓
Peach Black Ice Tea	✓
Lemonade	✓
Apple Ginger Juice	✓
Redlove Apple Juice	✓
Yuzu and Apple juice	✓



Shelf life: 2-3 years

Storage: Shelf-stable

Pack size: 12 × 8.4 fl oz / 6 × 33.8 fl oz

ORANGE JUICE

Origin: Spain



APPLE JUICE

Origin: France



APRICOT NECTAR

Origin: France
Variety: Bergeron Apricot



PEAR NECTAR

Origin: France
Variety: Williams Pear



WHITE PEACH NECTAR

Origin: France



TOMATO JUICE

Origin: France



STRAWBERRY NECTAR

Origin: France



BLACKCURRANT NECTAR

Origin: France



PINK GRAPEFRUIT JUICE

Origin: France



MANGO NECTAR

Origin: India



PINEAPPLE JUICE

Origin: France



PASSION FRUIT NECTAR

Origin: Madagascar



LYCHEE NECTAR

Origin: Madagascar



RASPBERRY NECTAR

Origin: France



CRANBERRY NECTAR

Origin: Canada





Alcohol-free grape varietals

GAMAY PINK GRAPE JUICE



Origin: France
Variety: Gamay

Tasting notes: Light, fresh, with red berry aromas.
Pairings: Cheese boards, charcuterie, fruit desserts.

SAUVIGNON WHITE GRAPE JUICE



Origin: France
Variety: Sauvignon

Tasting notes: Crisp and aromatic, with citrus and herbal notes.
Pairings: Seafood, salads, goat cheese, light appetizers.

MERLOT RED GRAPE JUICE



Origin: France
Variety: Merlot

Tasting notes: Smooth, round, with ripe red fruit flavors.
Pairings: Roasted meats, soft cheeses, chocolate desserts.



Timeless refreshments

PEACH BLACK ICE TEA

A refined twist on a classic, our Peach Black Iced Tea blends delicate black tea with the natural sweetness of ripe peaches. Smooth, aromatic, and lightly refreshing, it's a versatile beverage that bridges casual and sophisticated service.

Service ideas:

- Served chilled at afternoon tea service
- Perfect for poolside, spa, or wellness areas
- A natural pairing with pastries, sandwiches, or fruit platters



LEMONADE

Our Lemonade captures the pure, refreshing taste of freshly pressed lemons - balanced between gentle acidity and natural sweetness. It evokes the timeless tradition of homemade lemonade shared under the summer sun in Provence.

- Served as a refreshing welcome drink
- A natural pairing for Mediterranean cuisine and seafood
- Perfect for brunches, spa service, and light lunches





APPLE GINGER JUICE

A refined blend of French orchard apples with ginger sourced from Cameroon.

The recipe balances the natural sweetness and crispness of the apple with the subtle spice and warmth of fresh ginger.

This pairing is both refreshing and energizing, making it ideal for morning service, wellness menus, and as a base for cocktails.



REDLOVE APPLE JUICE

Made from the rare Redlove apple, this juice stands out with its naturally pink color.

The fruit offers both tartness and sweetness, with a layered flavor reminiscent of red berries yet distinctly apple.

It's a visually striking, health-forward option that elevates cocktails, and breakfast offerings.



YUZU & APPLE JUICE

This unique recipe combines crisp French apples with Japanese yuzu, a citrus prized for its floral aroma and bright acidity.

The blend captures the delicate balance of sweet and tart, with exotic citrus notes lifting the roundness of the apple.

Perfect as a sophisticated alternative for fine dining, or mixed in cocktails.

