



A Vendée Tradition

Traditionally, the people from the Vendée have made their apéritif known as Vin d'Épines with local wine and the young shoots harvested from wild blackthorn bushes in the spring, which bring almond flavors to the finished apéritif. The exact regional recipes have been many and varied.

Synonymous with conviviality and pleasure, KiKi Vendéen pays homage to these wonderful homemade traditions. For the first time ever, Heavenly Spirits offers two exceptional examples of this tradition with both a white and a red version.

Terroir

Spread over a 5-kilometer strip stretching from the coast to the Cozes-Bordeaux road on the foamy fringes of the ocean, the family land oscillates from champagne to clay-limestone and siliceous soils.

Have a KiKi with me!

One drink calls for another! Very fruity, "KiKi" can be enjoyed chilled at apéritif time, with family, friends or neighbors.

KiKi is traditionally served in a small Durablex glass which is also often referred to as a "KiKi."



ÉPINES NOIRES

This Traditional apéritif is made with red Vendée wine and the young shoots of wild blackthorn bushes hand harvested in Vendée.

The nose suggests aromas of cherries, morello cherries, and prunes specific to blackthorn. The palate is frank and generous. The fruit is very present. Kiki stands out with its beautiful structure, which is due to the quality wine it is made from. The finish is straight, fair and elegant.

POIRES DE VENDÉE ÉPINES NOIRES

This Traditional apéritif is made with Vendée wine, young shoots of wild blackthorn bushes hand harvested in Vendée, and pears grown in Vendée.

The nose is discreet, but the palate is frank, generous, and remarkably fruity. Kiki stands out with its lovely freshness on the palate, which is due to the quality wine it is made from. The blackthorn comes through in the finish.