

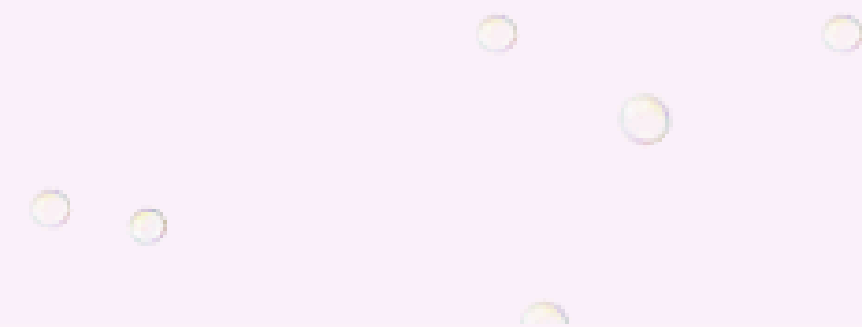


Let us raise a toast to good cooperation

The world is moving towards a more conscious lifestyle. More and more often we celebrate important moments without  alcohol  For too long we have relied on alcoholic beverages to celebrate special occasions and relieve stress. We propose a change.

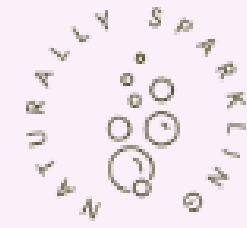


„Our Kombucha is an expression of the essence of celebrating life and respecting the environment. Our aim is to encapsulate the best local raw materials, colour, balance of aroma and notes of wine in every sip. We create one-of-a-kind kombucha.” – Agata Chmielewska, Brand Creator





Full of energy



Open the bottle! Awaken the friendly bacteria and yeast. Your body and mind will feel the energy of real Kombucha, which has been stimulating the Japanese and the whole of Asia since ancient times. Probiotics, amino acids, antioxidants – there is a whole lot of health in this magical liquid.

We create it from the best ingredients. For ourselves. For you.



**Healthy
Sencha**



**Fresh Start
Black Lilac**



**Juicy Life
Acai Berries**



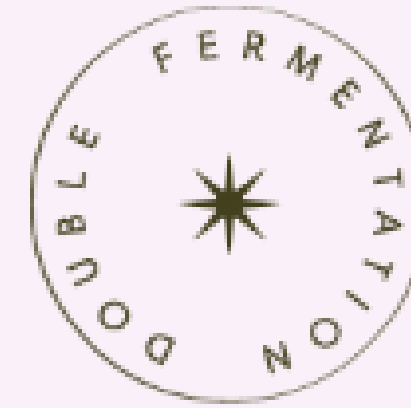
**Share Love
Wild Rose**



**Vibrant
Ginger**



As good as wine



We ferment our stuff on oak, beech and cherry tree to achieve the unique nature of our kombucha.

Producing naturally fermented kombucha is not a race against time. It is the art of reflecting what nature gives us. The best proofs of this are our kombucha lines, born out of a passion for health and a celebration of life.



Champagne

The Champagne kombucha, a blend of oak, fruits, and flowers, offers a truly sophisticated taste.

This line is dedicated to people who love celebrating life and enjoy the sensual, hedonistic, and seductive flavors.

Before you are three completely new flavors inspired by the world of champagne:

- Dry White Grape
- Refreshing Elderflower
- Luxurious Oak & Chocolate Kombucha







Grapevine

The refined and aromatic Grapevine line pairs wonderfully with meals and desserts. Spring-like, fresh, with fruity and floral notes and well-balanced acidity.

Our kombucha—Blanc Floral, Grapevine, and Elixir of Love—is most precious for its yeast, responsible for the characteristic bouquet of aromas.



LA DIVINA
COMMEDIA

INSPIRED BY FRANCE

LES FLEURS
DU MAL

"Everything there is simply order and beauty,
luxury, peace and sensual indulgence."
Charles Baudelaire

KOMBUCHA
by Laurent

LES FLEURS
DU MAL



Platinum

The Platinum Edition is a beautiful collection of the best wine regions in Europe. Today, we want to share with you our greatest accomplishment, inspired by countries and exceptional creators and their works.

Thanks to Polish-French cooperation, a unique kombucha has been created that takes us on a magical tasting journey to France, Italy, and Spain.



Herbsbucha

The Herbsbucha line, 100% herbal, is subtle, fresh, refreshing, and surprisingly different. It tempts with an unusual bouquet of herbs and flowers. It contrasts with the classic kombucha known so far.

Inspired by the world of natural wines and based on a carefully curated blend of herbs, it provides new, previously unknown taste experiences.

Meet Simone, Lourie, and Julie.



Secrets of production

The art of our work lies in combining noble raw materials to ultimately obtain a unique taste. It is also the process of secondary fermentation in the bottle that aims to produce natural bubbles and builds the balance of our kombucha. Time is the most important raw material for us. Time as a rhythm of nature that must be respected and understood in order to achieve the highest possible quality; the time of growth of herbs, flowers and full ripening of fruit; the time of slow and deliberate waiting for true and noble kombucha. But it is also the time of the 'right moment'. The moment when you can finish the first fermentation and start the secondary fermentation in the bottle.



We give you a guarantee of quality that is an irrefutable proof of our knowledge, commitment and responsibility. A guarantee that includes the style of our kombucha, from the selection of raw materials to the final result of our efforts encapsulated in each of our bottles.

The backstage of Kombucha

LEGEND	Kombucha originated in eastern China and has been known for more than 2,000 years. According to legend, the drink is named after the Korean medicine man Kombu who healed the Emperor of Japan using fermented tea (Cha).
KOMBUCHA	It is considered to be an elixir of health, a tea of longevity or simply a tasty and healthy drink. Kombucha supports your body and immune system, and when your body is in balance, you naturally feel better.
SUGAR	Every kombucha in the world is made with sugar, but we only use organic raw sugar in the amount necessary for the process.
SCOBY	Our working environment is a complex ecosystem of SCOBY (symbiotic culture of bacteria and yeast) microorganisms, the action of which contributes to the balanced acidity and the levels of sweetness, flavour, aroma and clarity. Each group of these microorganisms has its own task to perform to provide us with a beverage full of beneficial ingredients.
PRODUCTION	We strive for 100% organic production, which we put at the heart of our attention. We constantly seek only local and European raw materials with health-promoting properties. We always bear in mind the environment and carbon footprint reduction. The most important direction of our development is the production from herbs, flowers, roots and spices. We do not add CO2 because we rely on natural bubbles to build the balance of our kombucha.

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“We offer you a partnership because we are convinced that your customers will like the fermented and uniquely flavoured Kombucha. After all, sharing good and, above all, healthy energy with people is a satisfaction for you as well as for us.” – Agata Chmielewska, Brand Creator

KOMBUCHA by Laurent



Feel free to contact us



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