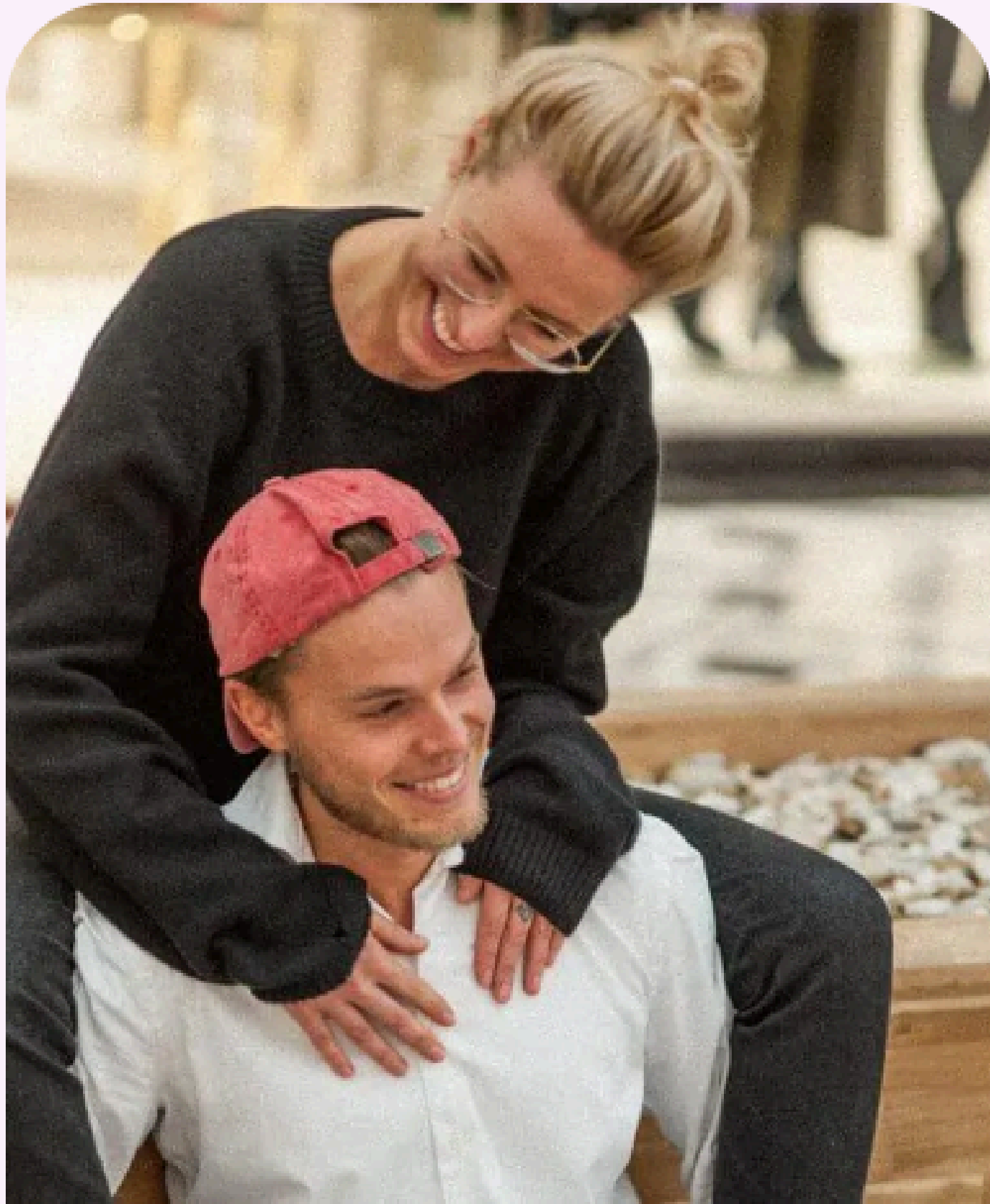




Let's raise a toast to great collaboration. 🍷🍷

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



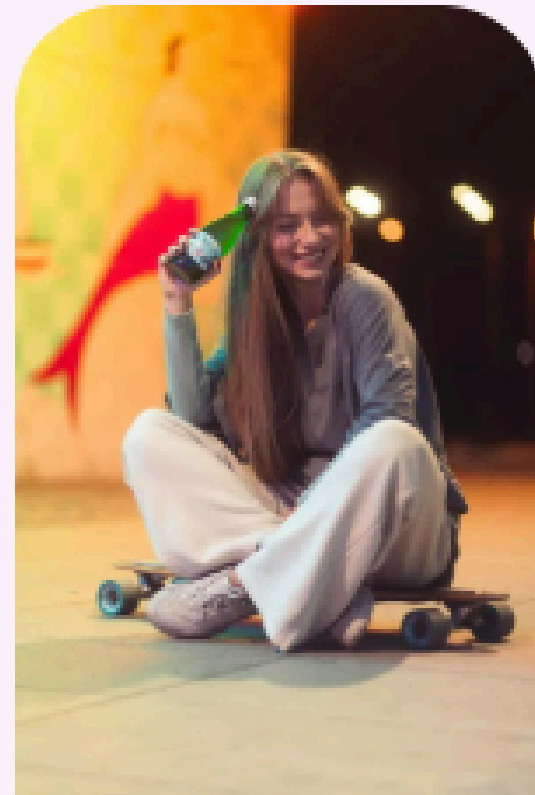
Babyboocha. A natural boost.

Refreshing. Inspires NoLo drinks.

Open the bottle! Awaken the friendly bacteria and yeasts. Your body and mind will feel the energy of real kombucha, which has been invigorating the Japanese and all of Asia since ancient times. Probiotics, amino acids, and antioxidants – this magical liquid is packed with wellness.



**Healthy
Sencha**



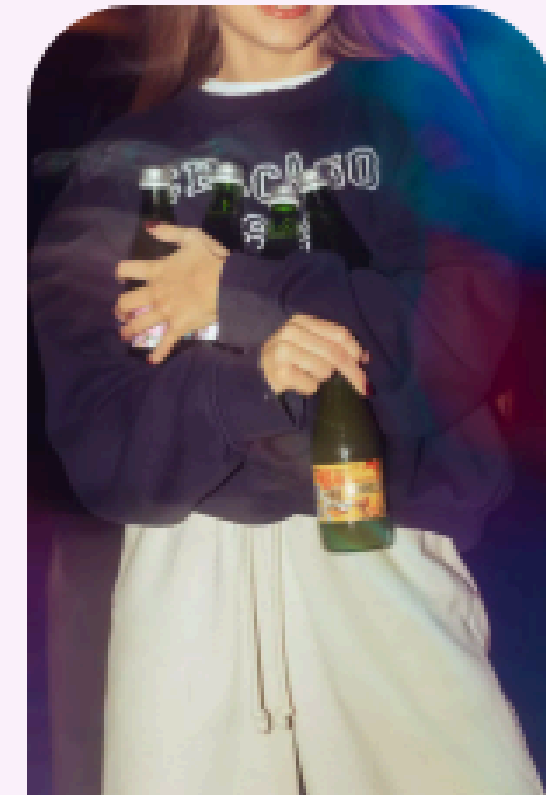
**Fresh Start
Black Lilac**



**Juicy Life
Acai Berries**



**Share Love
Wild Rose**



**Vibrant
Ginger**





Bloom

Bloom is artisanal fermentation and a taste that makes every drinks menu stand out. The 375 ml bottles were created with restaurants, hotels, cafés, breakfast spots, and patios in mind – anywhere you want to offer something special in a glass.

Wild Bloom, Oak Bloom, and Noir Bloom – perfect for any time of day. Bloom is kombucha that looks like wine. And tastes even more intriguing.



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.



BelleBulle

BelleBulle kombucha, a fusion of oak with fruits and flowers, offers a truly sophisticated taste. This line is dedicated to those who love to celebrate life and indulge in a sensual, hedonistic, and seductive flavor.

Here are three entirely new varieties inspired by the world of champagne: the dry *Oak & White Grapes*, the refreshing *Oak & Elderflower* and *Oak & Chocolate* kombucha with a hint of chocolate.







Grapevine

The refined and aromatic Grapevine line pairs beautifully with meals and desserts. Springlike, fresh, with fruity and floral notes, and a well-balanced acidity.

In our kombuchas *Blanc Floral*, *Grapevine*, and *Elixir of Love*, the most precious element is the yeast, which is responsible for creating the distinctive aromatic bouquets.



LA DIVINE
COMEDIA

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 inspired by Europe's finest wine regions. Today, we want to share with you our greatest achievement, inspired by countries, outstanding creators, and their masterpieces.

Thanks to Polish-French collaboration, a unique kombucha has come to life, taking us on a magical tasting journey through *France, Italy, and Spain.*



Herbsbucha

The 100% herbal Herbsbucha line is subtle, fresh, refreshing, and surprisingly different. It tempts with an unusual bouquet of herbs and flowers, standing in contrast to the classic kombucha known until now.

Inspired by the world of natural wines and based on a carefully crafted blend of herbs, it offers a source of entirely new taste experiences. Meet Simone, Lourie, and Julie.



Events, gifts, and celebrations



Events, gifting, celebrations

Looking for a gift that truly matters? Kombucha by Laurent is more than just a present – it's a choice that says: quality, taste, and mindfulness matter. Naturally fermented, stylish, and ready to serve. Surprisingly delicious, healthy, and alcohol-free – it promotes a modern approach to celebration, in the spirit of NoLo.

The option of co-branding – personalized labels – makes every bottle a unique carrier of your brand's values. An exceptional gift. A conscious choice. A beautiful message.

Gifts

Gifts for clients and employees. Kombucha by Laurent is a truly exceptional present: it shows care for quality and health, promotes the NoLo lifestyle, and makes a company stand out in the eyes of those receiving it. A bottle from the champagne line, a chosen flavor, or a set of three compositions – this is a gift that surprises, intrigues, and stays in memory.





Events

Kombucha by Laurent is a stylish and elegant choice for events and special occasions – naturally fermented, alcohol-free, and perfectly in line with the NoLo trend. The BelleBulle line is ideal for toasts and celebrations, while the Grapevine line is perfect for food pairings. Ready to serve, distinctive, and intriguing. For guests who expect something more.

Xmas box

The most popular and most frequently chosen kombucha. Green labels, natural fermentation on beech wood, and subtle notes inspired by the world of wine – perfect for festive moments. It pairs beautifully with food, fits seamlessly into the NoLo trend, and creates a special atmosphere – without alcohol, without excess, with a refined sense of taste. In the holiday set – a single variety or a trio of compositions that warm with their aroma and add charm to every celebration.



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“

We offer you this collaboration because we are convinced that your clients will appreciate the fermented and uniquely flavorful Kombucha. After all, sharing good – and above all healthy – energy with people is a source of satisfaction both for you and for us.”

–

*Agata
Chmielewska,
Brand
Creator*



Let's work together



If you feel that Kombucha by Laurent could find its place on your menu – get in touch with me. I'll be happy to tell you more about our kombucha, arrange training for your team, and send you a complete set of materials to help you get to know this unique drink better. Join the world of Kombucha by Laurent – natural, authentic, and crafted with passion. I look forward to your call or email." –

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✉️ Artur@kombuchabylaurent.pl

A toast to partnership



KOMBUCHA
by Laurent



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