



THERE IS NO SUBSTITUTE FOR QUALITY



## Normandin-Mercier • Cognac & Pineau des Charentes

Privately held since 1872, guidance of Normandin-Mercier has passed from father to son for 150 years, and now is in the able hands of Edouard Normandin from the fifth generation of the family. When 90% of all Cognac comes from four multi-national companies, and even "small" domaines are rather large, Normandin-Mercier stands out as both tiny and independent. Guarding his independence closely, Edouard is ever committed to his estate's long history of handcrafted quality. Normandin-Mercier's Cognacs have always been 100% unrectified bottlings with no wood chips, no added coloring, and no sweeteners... artisan to-the-bone, that is. Since 2015, Edouard has been aging *eau-de-vies* from organically-cultivated grapes, so that Normandin-Mercier is one of the very few estates which can offer *agriculture biologique* VSOP Cognac and Pineau des Charentes with more to come as stocks age. One more secret of Normandin-Mercier quality: the domaine is mere minutes from the ocean just outside of La Rochelle. With the influence of the Atlantic and that kiss of *fleur de sel* on the air, barrel aging in their cool dark cellars is slow and gentle. There is no better way to raise Cognac. At Normandin-Mercier, this is the way it has always been done.

### Venerable Cognac Grande Champagne - 50 Year / Cask Strength

The Venerable is a blend of Cognacs all sourced from the Grande Champagne appellation and all 50 years of age or more. It is older than Edouard, so he consulted his father and his cellarbook to learn its early life. All the base wines were distilled at the farm where they were raised in order to maintain freshness. After distilling, the new eau-de-vie spent one year in new oak and then was transferred to neutral oak barrels. All barrels come from oak trees grown on the Normandin estate. With an eye to the future, Edouard followed the progress of the several Grande barrels, and assembled the blend for the Venerable in late 2022 at cask strength of 42% ABV, un-chill filtered with nothing added to sweeten or color it. Pure, natural Grande Champagne showing the grace, elegance and power of a sophisticated, well-aged Cognac.

### We asked Edouard his impressions of this release of his 50-Year Venerable Cognac. His words are below:

"AN EXCEPTIONAL COGNAC: PATIENCE AND YEARS ALLOW THIS SUPPLE SPIRIT OF 1ST CRUS TO CONCENTRATE THEIR AROMAS AND EXPRESS ALL THE LENGTH, ELEGANCE AND REFINEMENT OF A GRANDE CHAMPAGNE.

#### TASTING NOTES:

ON THE NOSE – THE FIRST IMPRESSION IS ELEGANT, PRESENTING SPICED NOTES WITH DRIED PIT FRUITS AND ORANGE PEEL. FROM THERE IT DEVELOPS INTO BRIOCHE AND APPLE TURNOVER AROMAS FOLLOWED BY BEGUILING SCENTS OF SAFFRON AND CINNAMON.

ON THE PALATE – THE SENSATION IS SOFT AND LONG WITH A DELICACY CHARACTERIZED BY GRAPES, DRIED APRICOT AND TONES OF VANILLA. ONE OF THE SINGLE FINEST COGNACS OF THE HOUSE OF NORMANDIN-MERCIER."

