



THERE IS NO SUBSTITUTE FOR QUALITY



## Normandin Mercier • Cognac & Pineau des Charentes

A privately held estate since 1872, the Normandin family has made their Cognac and Pineau des Charentes in the same way for over 140 years. Now under the careful direction of fifth generation Monsieur Edouard Normandin, the estate continues their unwavering commitment to craftsmanship and artistry. What distinguishes Normandin-Mercier from a sea of average is their commitment to handcrafted quality: 100% unrectified bottlings, no wood chips, no added caramel coloring... artisan to-the-bone. And perhaps the secret is the location of their cold and dark cellars, 20 minutes away from the seaside town of La Rochelle, where the air smells like sweet damp Fleur de Sel.

### Vieille Fine Champagne Cognac "Prestige" - 15 Years

The Vieille Fine is assembled from select oak casks of the finest crus of Grande Champagne and Petite Champagne, 65% to 35% respectively. The minimum age of the Cognacs is 15 years and a large portion is aged up to 20 years, beginning in 350 liter oak barrels and finishing in 600 liter tierçon casks, special vessels that have a thinner wall. A sipping Cognac that delivers a fruitcake of red and yellow plum, candied citrus peel and honey brittle.



PRODUCT OF FRANCE



A barrel of Fine Cognac recently sealed by the "Cognac Police," aka Appellation C ntr l e