



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.

Organic Petite Champagne Cognac "VSOP" - 7 Years

The vines for this Cognac are 100% agriculture biologique organic, entirely from the noble Petite Champagne region. Its signature is its distinct floral nose of honeysuckle and violet, with whispers of licorice and spice. The ethereal quality of the aromatics and the mid-palate balance are second to none. A classic VSOP in its own right, it also adapts well to the bar. Mixologists are finding renewed inspiration in classic Cognac-based cocktails; with its undeniable texture and aromatic intensity, the VSOP has long been the bartender's Cognac of choice. The seven years minimum age is part of the magic of this effort.



PRODUCT OF FRANCE