



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.

Grande Champagne XO Cognac "Xtra Old" - 30 Years

The youngest Cognac in this blend is from the harvest of 1981. The bottling is older than Edouard himself and was assembled by his father, Jean-Marie. For the family, this is a special bottling, representing the chalkiest, finest parcels of the Grande Champagne region. The glass radiates with flecks of amber and gold, unraveling into a warm winter spice box of toasted hazelnut, burnt orange, and fresh vanilla bean. A Cognac of reflection and meditation.



