



THERE IS NO SUBSTITUTE FOR QUALITY



Normandin-Mercier "Chateau de la Peraudiere" • 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. They source all of their fruit from their organic vineyards in the Grande Champagne and Petite Champagne regions of Cognac where the chalk-crumbly soils translate into Cognacs of great perception and elegance. In their cool and dark cellars, on the outskirts of the seaside town of La Rochelle, the air is thick with a dampness and salt crust. Just like a fine Scotch whisky which loses more water than alcohol due to its damp surrounding climate, the Cognacs of Normandin-Mercier follow the same patient routine, only adjusted with water, never manipulated by the use of wood chips or caramel coloring. These are spirits of pure breed, deep with character and grounded by tradition.

Pineau des Charentes

Organic Pineau des Charentes Blanc

Organic Pineau des Charentes Rouge

Pineau des Charentes Blanc "Tres Vieux"

Cognacs

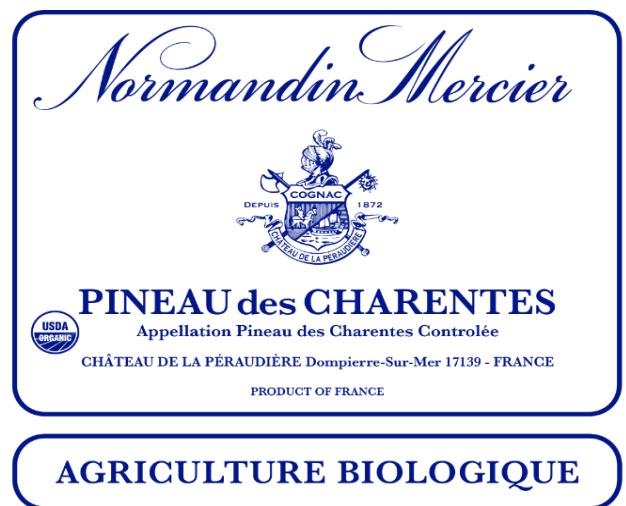
Organic Petite Champagne Cognac "VSOP" - 7 Years

Vieille Fine Champagne Cognac "Prestige" - 15 Years

Grande Champagne XO Cognac "Xtra Old" - 30 Years



PRODUCT OF FRANCE





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Maturing casks of Vieille Fine-Champagne 15-Year



The original alembic charentais pot still



The historic estate of Château de la Péraudière; today and circa 1900

