



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 Pineau des Charentes Blanc

Pure Ugni Blanc juice from organic vines infused with a 7-year Cognac (4:1 ratio). Aged in cask for five years before release and made once every four years. No additives, no artificial coloring, no preservatives. Lemon-straw in the glass with sweet and tangy almond, orange marmalade, golden raisins. Perfect by itself or stirred with a fine whisky.



Normandin-Mercier infuses their Pineau des Charentes with 7-year VSOP Petite Champagne Cognac.

