



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 Rouge**

Pure organic unfermented Merlot juice is used for this stand-alone Pineau, infused with a VSOP Cognac blended to our specifications. A brilliant ruby core leads to a garnet rim and intoxicates with aromas of hibiscus, earl grey tea, and dried cherry. Uncommon in the US, Pineau des Charentes Rouge is a secret weapon for the sommelier and bartender. It surprises with blue cheeses and dark chocolate as well as blanco tequila or wheated bourbon.

