



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.

### **Pineau des Charentes Blanc "Très Vieux"**

To make an older Pineau des Charentes, you use an older Cognac. The foundation of this elixir is a 15-year Fine Champagne Cognac added to the fresh must of Ugni Blanc. No compromise, no shortcuts, true Normandin style. The Très Vieux Pineau des Charentes Blanc is deep and spicy with candied Meyer lemon, golden streusel and shiny brioche. It shows its strength with hard aged cheeses, baked fruit tarts, and duck liver terrines.

