

G  
VERMOUTH



Crafted from a base of white wine, 2-year-old white Pineau des Charentes, caramelized grape juice, and herbs and spices, including angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel, then aged in Cognac casks for several months.

Floral nose with hawthorn and green anise. Flavors of white peaches, acacia, and angelica evolving into a long finish.



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