

VERMOUTH



Crafted from a base of red and white wines, 2-year-old red 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.

Notes of fresh cherries and herbals. The first sip is soft and well-balanced. Coriander and red fruits linger into a tasty finish.

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