



# Pineau des Charentes

## *Normandin-Mercier*

*Since 1872, five generations have contributed to the development of the prestigious Normandin-Mercier Cognacs.*

*The family has built its fame by perfecting the art of blending and aging cognacs in an exceptional geographical site.*

Pineau des Charentes is regulated by an AOC or Appellation d'Origine Contrôlée which maintains the high quality of the product.

- The cognac eau de vie and the grape must have to come from the same estate.
- The Pineau itself must be between 16% and 22% alcohol.
- The final product may only be sold after it has been given the seal of approval by an official tasting panel.



This five-year-old Pineau is a perfect example of how Pineau des Charentes should taste! Enjoy it as an aperitif chilled, on the rocks, mixed with a bit of tonic water or have some fun experimenting with it behind the bar. It also goes well with foie gras, blue cheese or with almost any dessert.

### **Blanc**

This traditional French aperitif wine is a blend of freshly-pressed grapes and some young Normandin-Mercier cognac. Aging four years in oak barrels helps marry and mature the fresh fruit flavors, making a soft blend that is ready to be enjoyed chilled as an aperitif, or as a dessert wine.

The white Pineau goes well with blue cheese or sweet peach cobbler. Fresh and fruity with a dash of “rancio”.

- 90 points (*Wine Enthusiast* 2018)

### **Rouge**

This traditional French aperitif wine is a blend of freshly pressed grapes and some young Normandin-Mercier cognac. Aging four years in oak barrels helps to marry and mature the fresh fruit flavors making a soft blend that is ready to be enjoyed chilled as an aperitif, or as a dessert wine.

The Rouge Pineau goes well with red berry fruit tart or chocolate cake. Fruitier than the white with a greedy note of pits of cherry.

- 92 points (*Wine Enthusiast* 2018)