



Cognac 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.

What makes Normandin-Mercier so unique

The Crus: For decades, the family Normandin Mercier has been buying young cognacs from the same handful of producers in the crus of Petite Champagne and Grande Champagne only.

The grapes: Normandin Mercier cognacs are made with about 90% Ugni Blanc, and 10% of Colombard and Folle Blanche, a very rare and unique blend compared to other cognacs.

The cellars: Normandin Mercier cognacs are matured in the family chateau's traditional cellars near the town of La Rochelle, the historic medieval port that made Cognac famous many centuries ago. The proximity of the ocean, the natural regulation of hygrometry and oceanic temperature all favor the aging of the cognacs, giving them fullness, elegance and a unique character.

It's important to note that Normandin-Mercier cognacs contain no artificial coloring and are not subject to a cold filtration in order to preserve a total purity of the aromas and flavors.

The product line...

VSOP Petite Champagne: 7 years minimum:

Brilliant, clear, beautiful and luminous golden amber color and look. Subtle floral nose, honeysuckle and violet. Subtly spicy with a touch of liquorice. Lively cognac perfect for long drink and cocktails.

-*Wine Enthusiast*: **92 points**

Prestige Fine Champagne: 15 years minimum:

Blend of Grande Champagne (brings sharpness and length) and Petite Champagne (subtlety, delicacy and sweetness). Flavors of fruits, almond and plum with a rich and fat but clean finish. Aged 2 years in 350L new barrels, then moved a 600L barrels.

-*Wine Enthusiast*, 2017: **96 points, Best Spirits of 2017**

-*Ultimate Spirits Challenge*: **93 points** / Finalist / Excellent

-*International Review of Spirits / BTI*: **Gold Medal**

XO Grande Champagne: 30 years minimum.

Ample and round, with notes of dried fruits and spices, rancio and chocolate. The finish is long, honeyed and port-like.

-*Wine Enthusiast*: **91 points**

Petite Champagne 1976: Cask strength, 41.4%

Well-balanced, fine, and supple in nose, as well as on the palate, with aromas of lily and orange peel.

- *Wine Enthusiast*, 2017: **97 points, Best Spirits of 2017**

- *International Wine & Spirits Competition*, 2016: **Gold Medal**

La Peraudiere Grande Champagne: Cask strength, 45%

A 'Grande Champagne' Premier Cru from the cellars from 1992 to celebrate the 140th anniversary of the house. Limited to 1,000 bottles.

- *Wine Enthusiast*, 2017: **93 points, Best Spirits of 2017**



Edouard Normandin-Mercier

