

# VERMOUTH GUERIN

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At the end of the Second World War, Robert Guerin, a wine-grower in Chenac sur Gironde, started focusing on the production of Pineau des Charentes. He was one of the pioneers who decided to take an interest in this ancient product (1589), even though its AOC ranking was relatively new (1945).

Today, the Société Puy Gaudin, founded by Robert's children, is a leader among Pineau producers. Vermouth Guerin is a new creation born out of the same original desire to promote and introduce Pineau des Charentes to the public.

Crafted from a base of wine mixed with two-year-old Pineau des Charentes, caramelized grape juice, and herbs and spices, then matured in Cognac casks, it brings a new and refreshing style as a vermouth.

Their vision is for people to “Pineau differently,” using Guerin Vermouth as a low-ABV aperitif and as a component in their favorite cocktails.

**Guerin Vermouth Blanc** is crafted from a base of white wine, two-year-old white Pineau des Charentes, caramelized grape juice, and herbs and spices, including angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. It is then aged in Cognac casks for several months.

Beautiful clear, shiny golden color. Frank and floral nose with a light green touch, developing notes of hawthorn and green anise. The first sip is soft and warm with notes of white peaches, acacia, and angelica evolving in the long finish.

*Gold medal (Concours General Agricole, Brussels, 2018)*



**Guerin Vermouth Rouge** is crafted from a base of red and white wines, two-year-old red Pineau des Charentes, caramelized grape juice, and herbs and spices, including angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. It is then aged in Cognac casks for several months.

Beautiful clear, shiny cherry red color. Marked by notes of fresh cherries bringing fruitiness and a light green touch together. The first sip is soft, frank, and well-balanced. Coriander and red fruits reveal themselves on a tasty finish.

*Silver medal (Concours General Agricole, Brussels, 2018)*

