

# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast



# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast



# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast



# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast



# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast



# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast



# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast



# VERMOUTH

Crafted with wine, Pineau des Charentes, angelica root, cinnamon, cardamom, coriander, nutmeg, and bitter orange peel. 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.

**91 points**  
Wine Enthusiast

