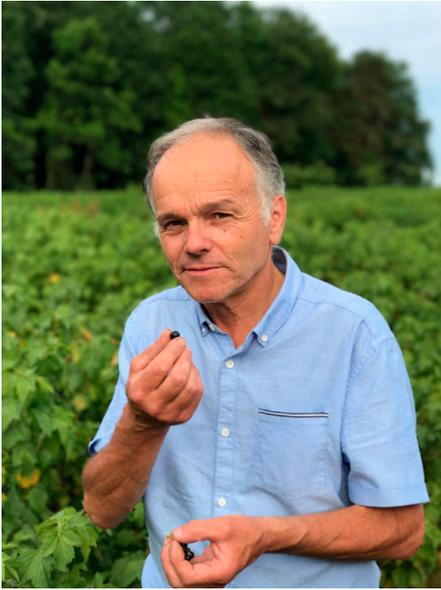


# Jahiot Liqueurs



The Domaine Jacquot is located in Plassac between Angouleme and Cognac. It's a sixth generation, small family-owned producer who makes cognacs and crème de fruits with special attention to the viticulture and cultivation of the fruits.

Jean-Yves, owner and master liquorist, grows his own cassis on a Southern exposure hill and it's truly one of the best cassis we have ever tasted. He puts more fruit in the blend and lets the blend macerate for many months, and the result is a very tart and intense cassis taste (other producers will put less fruit and age for only a few weeks, and the result will be very sweet and syrupy).

## Crème de Cassis de Saintonge, 18% alc.

In 2014, Crème de Cassis de Saintonge was granted an IGP, or protected geographic indication, by the French government. The blackcurrants used for Jahiot's Blackcurrant Liqueur are Noir Bourgogne varietal grown exclusively on the estate. This way, the fruits can be picked when ideally ripe and quickly taken to the cellars where they will macerate in the finest alcohol, following a strict process to obtain the most appreciated flavors and aromas of freshly picked berries of Jahiot's Blackcurrant Liqueur.



The fruits have a strong aromatic quality and are highly concentrated. This traditional method of production gives to Jahiot's Blackcurrant Liqueur all the flavors of old traditional blackcurrant.

- **5 stars: "Wow! Opaque, deep purple color. Initial whiffs detect wonderfully complex, astringent and uber-berry fragrances that are concentrated and delicate... Entry is tangy, deeply sweet, jammy and complex."** - Paul Pacult, Spirit Journal

- **90 points, Excellent, Highly Recommended** (Ultimate Spirits Challenge, 2017 & 2022)

## Crème de Framboise, 18% alc.

Jahiot's Raspberry Liqueur is made from a very aromatic type of raspberry picked at the peak of maturity, delicately macerated in the finest alcohol and sugar. The fruits require great care and attention during the maceration process to preserve and reveal the raspberries' most subtle perfumes.

- **93 points / "Dessert-worthy."** - Wine Enthusiast

It may be served pure, with ice or as a cocktail, with white wine or Champagne. It also offers many cooking possibilities. For a unique dessert alternative try it with ice cream, sorbet or a fruit salad.

## Crème de Pêche, 18% alc.

Jahiot Crème de Pêche is a timeless favorite which you should always have on hand! With the high amount of real fruit and natural flavor used following a traditional method of production, Jahiot's Peach Liqueur reveals the most appreciated intense taste of fresh sweet peaches.

- **Gold Medal** (International Competition for Fruit Liqueurs)

- **4 stars, Highly Recommended** (Paul Pacult, Spirit Journal)

## Crème de Mûre, 18% alc.

Made from wild blackberries and natural flavors following a traditional method of production. The high concentration in fruits gives to Jahiot's Blackberry Liqueur the succulent intense taste of fresh wild blackberries.

# JAHNIOT



# Jahiot Cognac

**Viniculture:** The vines are grown on a steep, south facing slope to receive optimal sunlight.

**Distillation:** The cognac is double-distilled in a Charentais still.

**Aging:** The Cognac is aged in oak barrels in the domaine's cellars.

## Cognac XO

Jahiot's XO Cognac is a blend of primarily 30-year-old vintages. A long aging process allows rich aromas and flavors to develop.

**Nose:** powerful aromas of candied fruits melt into delicate floral, chocolate, and ginger notes.

**Palate:** rich flavors of sweet citrus peel with hints of candied orange and apricot.

Pairs well with an apricot tart or fresh litchis. Or savor slowly as a digestif.

- **Gold Medal** (*Concours Mondial Bruxelles*)

