

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.

- **92 points** (*Wine Enthusiast* 2013)

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.

- **96 points, Best Spirits of 2017** (*Wine Enthusiast*, 2017)

- **93 points / Finalist / Excellent** (*Ultimate Spirits Challenge* 2012)

- **Gold Medal** (*International Review of Spirits / BTI* 2012)

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.

- **95 points, Finalist** (*Ultimate Spirits Challenge*, 2022)

- **91 points** (*Wine Enthusiast* 2013)

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.

- **97 points, Best Spirits of 2017** (*Wine Enthusiast*)

- **Gold Medal** (*International Wine & Spirits Competition*, 2016)

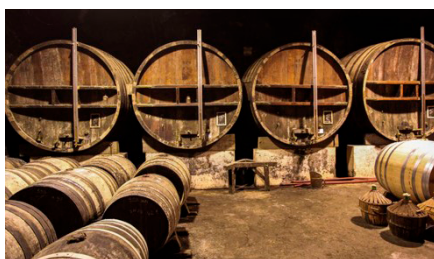
La Peraudiere Grande Champagne: Cask strength, 45%

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

- **93 points, Best Spirits of 2017** (*Wine Enthusiast*)



Edouard Normandin-Mercier



Pineau des Charentes

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)