

NORMANDIN-MERCIER
COGNAC

**Pineau des Charentes
Blanc**

This traditional French aperitif wine is a blend of freshly-pressed grapes and young Cognac. Aging 4 years in oak barrels helps to create a soft blend that is ready to be enjoyed chilled as an aperitif or dessert wine. Pairs well with blue cheese or peach cobbler.

90 points - Wine Enthusiast

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