

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.



Edouard Normandin

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.

- 97 points (*Wine Enthusiast* 2023)
- Gold Medal (*International Spirits Challenge* 2018)

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.

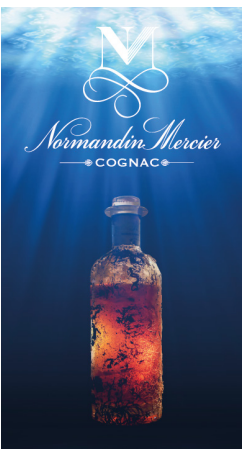
- 95 points, *Finalist* (*Ultimate Spirits Challenge*, 2022)
- 91 points (*Wine Enthusiast* 2013)



Decanters & Special Bottlings

1976 Ocean-Aged Petite Champagne Special Edition, Cask strength, 43%
Lovers of the ocean, Audrey and Edouard Normandin gave 44 bottles to the sea, immersing them for fourteen months in the Iroise Sea. Well-balanced fine and supple in nose as in mouth, aroma of lily and bark of orange.

Rare Grande Champagne, 42%: 50 years old
Patience and years permitted this Cognac to become suppler and to concentrate its aromas in order to express all the length and the elegance of the Grande Champagne. Aromas of orange peel, dried fruits, brioche and spices. Soft and long on the palate with delicate notes of grapes, apricots and oak.



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)